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A LIFETIME IN THE COLLECTION.

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CHOICE RECIPES,

Mysteries and Disclosures,

TOUCHING

EVERY BRANCH OF BUSINESS

AND GIVING

Many Important Hints to All Classes.

DESIGNED FOR

Grocers, Manufacturers, Merchants, Druggists, Perfumers, Artists,
Clothiers, Boot and Shoe Makers, Tanners, Watch Makers,
Dentists, Gilders, Confectioners, Cigar Makers, Stable
Keepers, Sporting Men, Bar Keepers, Liquor
Dealers, Tourists, Farmers, Cement
and Marble Dealers, Tin-
Smiths, Painters,
&c., &c.

AN ENTIRELY NEW EDITION,

Carefully written and selected, and containing all the
useful improvements and disclosures up to
date of publication, May, 1866.

LEWISTON:

GEO. S. MELLEN, PUBLISHER.

1866.

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PREFACE.

In preparing the following work for the press, the Compiler has endeavored to select the most valuable recipes and disclosures (many of which were never before published,) and to prune and lop off all excrescences so as to present the subjects in their most simple form without in the least diminishing or altering their effect.

The matter has not simply been scissored from newspapers, but carefully digested from standard authorities, the scientific journals and from the practical knowledge of scientific men.

The Compiler has to acknowledge valuable assistance from gentlemen eminent in the departments of Agriculture, Manufactures, Perfumery, Cements, Angling, Tanning, Wine making, Cooking, &c., &c.

The Miscellaneous Department contains much valuable information. Some matters properly belonging under other heads, but received too late, have been transferred to it.

Every care has been taken in the printing to avoid errors, in quantities, but notices of errors, omissions, or experimental improvements, will be thankfully received by the publisher for the use of future editions.

In conclusion the publisher begs leave to state, that neither time nor expense has been considered in endeavoring to render this book well worthy of the patronage which is solicited for it.

The reader is especially requested to refer to the Index when seeking information.

Lewiston, Maine, May, 1866.

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Recipes and Disclosures.

Merchants' and Manufacturers' Department.

Coffees.

The following may be implicitly relied on by all dealers to give good satisfaction. For *Java Coffee*, use of the imported article 20 lbs., dried dandelion root 7 lbs., chicory 13 lbs.; roast and grind well together. For *West India Coffee*, use rye roasted with a little butter and ground very fine. For *Turkey Coffee*, use rice or wheat roasted with a little butter 7 lbs., chicory 3 lbs.; grind. *Horsebeans* roasted with a little honey or sugar, remove from the fire, add a small quantity of cassia buds, stir the whole till cold, grind; an excellent article. *Acorns* deprived of their shells, husked, dried and roasted, make a good Coffee. *Essence of Coffee* can be made by boiling down molasses till hard, grind to a powder, add to every 4 lbs. of the mixture good ground Java Coffee 1-2 lb.; mix. Put up for sale in round tin cans. A small quantity of this added to coffee while making will save half the usual quantity of the latter, and impart a fine flavor to the beverage. Large dealers well know that all

of the above, or any other coffees, ought to be put up in lead-coated paper packages, which effectually prevents the aroma from being volatilized.

Artificial Honey.

Take 10 lbs. Havana sugar, 3 lbs. of water, 40 grains of cream tartar, 10 drops of essence of peppermint, and 3 lbs. of honey; first dissolve the sugar in the water over a slow fire, and take off the scum arising therefrom; then dissolve the cream tartar in a little warm water and add with some stirring; then add the honey, heated to a boiling pitch, then the essence of peppermint, and stir for a few moments, and let it stand until cold, when it will be ready for use. This honey is equal to that made by bees.

Custard Powders.

Sago, meal and flour, 1 lb. each, colored with tumeric, to a cream color, flavor with essential oil of almonds 1 dr., essence of lemon 2 drs. Use with sweetened milk to form extemporaneous custards.

Directions to Make Vinegar from Sugar.

Use 1 lb. to every gallon of water, and 1 quart yeast to every barrel; of the dregs of molasses barrels 1 lb. to each gallon of water, and 1 quart yeast to each barrel; of whiskey use 1 gallon to every 4 of water; 5 lbs. sugar to each barrel will give this a better color; if from apple cider, use 1-3 water, adding 1 quart yeast to each barrel. If a few gallons are made boiling hot so as to warm the whole gently, it will make good vinegar in one day, otherwise it will take three days. This article is equal to white wine vinegar, which retails at 50 cents per gallon, and the recipe has been sold for \$500.

Baking Powder.

Carbonate of soda 56 lbs., tartaric acid 28 lbs., potatoe flour 112 lbs., tumeric 12 oz.; mix. Put up in little tin cans or paper packages. *Prepared Patent or Self-rising Flour* is made by adding 4 lbs. of the above powder to every 100 lbs. of common flour, and mixing completely; it must be kept perfectly dry. To use, mix quickly with water and put it into the oven at once.

Prize Honey, without Bees' Honey.

White sugar 5 lbs., water 1 1-2 lbs.; simmer gradually over the fire and add 1-2 oz. alum in powder; scum off the scum, if any; set off to cool, adding a small quantity of the following extract to flavor to suit the taste.

Extract for Flavoring Honey.

Alcohol 1 pt., good Jamaica ginger 2 oz.; macerate for 10 days adding 2 or 3 drops otter rose to scent.

Good Vinegar.

Boil slowly for one hour 3 lbs. of very coarse brown sugar in 3 gallons of water, work it with a little yeast the same as you would beer, then put it into a cask and expose it to the sun, with a piece of brown paper pasted over the bung-hole; and it will soon become fine vinegar fit for pickling or any other purpose.

Tests for Good Flour.

Good flour is white, with a yellowish or straw colored tint; squeeze some of the flour in your hand—if good, it will retain the shape given by pressure; knead a little between your fingers, if it works soft and sticky it is poor; throw a little against a dry smooth perpendicular surface, if it falls like powder it is bad. These tests may be relied on as infallible.

Liquid, and Button Blueing Liquid.

Put into a common phial 1 oz. pure Prussian blue, reduced to a powder, and pour over it from 1 1-2 to 2 ozs. concentrated muriatic acid, stand for 24 hours, then dilute with 8 or 9 oz. soft water; this gives an intense blue color. For solid blue take starch and whiting equal parts and finely powdered indigo to color, then dry.

To Preserve Apples.

Take apples and pack them in clean, dry, chopped straw, so that they do not touch each other. Warranted satisfactory.

Paste Blacking.

Ivory black 4 lbs., molasses 3 lbs., sweet oil 1 lb., oil vitrol 3 lbs., mix well.

Water Proof Blacking.

Take three ounces spermaceti, melt it in an earthen vessel over a slow fire; add 6 drachms India rubber, cut in thin slices, let it dissolve; then add 8 ounces tallow, 2 ounces lard, and 4 ounces amber varnish; mix and it will be fit for use.

Jellies.

Lemon Jelly.—Isinglass 2 oz., water 1 qt., boil, add sugar 1 lb., clarify, and when nearly cold add the juice of five lemons, and the grated yellow rinds of two oranges and two lemons; mix well, strain off the peel, and put it into glasses or bottles.

Hartshorn Jelly.—Hartshorn 1 lb., water 1 gal., peel of two lemons, boil over a gentle fire till sufficiently thick, strain, and add loaf sugar 1-2 lb., whites of ten eggs beaten to a froth, juice of six lemons; mix well together, then bottle.

Isinglass Jelly.—Put 4 oz. isinglass and 2 oz. cloves into one gallon water, boil it down to half a gallon, strain it upon 4 lbs. loaf sugar; add while cooling a little wine, then bottle.

Apple Jelly from Cider.—Take of apple juice strained 4 lbs., sugar 2 lbs.; boil to a jelly, then bottle.

Gooseberry Jelly.—Sugar 4 lbs., water 2 lbs., boil together; it will be nearly solid when cold; to this syrup add an equal weight of gooseberry juice, give a short boil, cool, then pot it.

Currant Jelly.—Take the juice of red currants and loaf sugar, equal quantities, boil and stir gently for three hours; put it into glasses, and in three days it will concentrate into a firm jelly.

Tapioca Jelly.—Wash 8 oz. tapioca well, then soak it in 1 gal. fresh water five or six hours, add the peel of eight lemons, and set all on to heat, simmer till clear, add the juice of the eight lemons, with wine and sugar to taste, then bottle.

Common Mustard.

Flour of mustard 28 lbs., wheat flour, 28 lbs., cayenne pepper 8 oz., or as required; common salt 10 lbs. rape oil 3 lbs., tumeric to color; mix well, and pass through a fine sieve.

To Improve Brown Sugar.

To every 10 lbs. of sugar add 2 lbs. of flour, mix well and you will have 12 lbs. of sugar worth 15 per cent more in quality.

Teas.

The dangerous adulterations of this article in China and this country are absolutely frightful. The following have the merit of being cheaper and more healthy than common tea, while the appearance is nearly the same:—The young leaves of the pea plant, or the young leaves and flowers of the strawberry, or the first leaves of the currant bush, or the herd spring grass (*Anthoxanthum Odoratum*), or the leaves of speedwell, wild germander, syringia or mock orange, purple spiked willow herb, sweet brier, cherry tree, sloe, &c. The above should be dried on tin in the shade, and afterwards rounded up with a little calcined magnesia to impart a bloom. Black currant leaves and good chopped meadow hay similarly treated, make good teas.

Napoleon's Camp Sauce.

Old strong beer 2 qts., white wine 1 qt., anchovies 4 oz.; mix; boil for ten minutes, remove it from the fire, and add of peeled shalotes 3 oz., mace, nutmeg, ginger and black pepper 1-2 oz. each; macerate for fourteen days and bottle.

Shaving Soap.

Take 4 1-2 lbs. white bar soap, 1 qt. rain water, 1 gill beef's gall and 1 gill spirits of turpentine. Cut the soap thin and boil five minutes. Stir while boiling, and color with 1-2 oz. vermilion; scent with oil of rose or almonds. Fifty cents worth of material will make six dollars worth of soap.

Soap without Lye or Grease.

In a clean pot put 1-2 lb. home-made hard or mush soap, and 1-2 lb. sal soda, and 5 pints soft water. Boil the mixture fifteen minutes, and you will have 5 lbs. good soap for 7 1-2 cents.

Hard Soap.

Take 5 lbs. hard soap, or 7 lbs. soft soap, 4 lbs. sal soda, 2 oz. borax and 1 oz. hartshorn; boil one quarter of an hour with 22 qts. water; add to harden 1-2 lb. rosin.

Soft Soap without Lye.

Mix 10 lbs. potash in 10 gals. warm water over night; in the morning boil it, adding 6 lbs. grease; then put all in a barrel, adding 15 gals. water. Use soft water only.

French Patent Mustard.

Flour of mustard 8 lbs., wheat flour 2 lbs., bay salt 2 lbs., cayenne pepper 3 oz., vinegar to mix.

Windsor Soap.

White soap 14 lbs., oil caraway 3 oz., essence musk 1 oz., oil organum 1-2 oz., oil lavender and essence bergamot, each 1-4 oz., finely powdered cassia 8 oz. Reduce with water and form into cakes.

Artificial Lemon Syrup.

Pale sugar 1 1-2 lbs, tartarie acid, or citric acid is best, 1 oz., (more or less), hot water 1 gal., oil lemon 1 dr., mix well in a close vessel, and frequently shake for one day.

Candied Lemon Peel.

Take lemon peels and boil them in syrup, then take them out and dry.

Pickled Onions.

Choose small round onions, remove the skins, steep them in strong brine for a week in a stone vessel, pour it off and heat till it boils, then pour it on the onions boiling hot; after twenty-four hours, drain on a sieve, then put them in bottles, fill up over them with strong spiced vinegar boiling hot, cork down immediately and wax over the cork. In a similar manner are pickled cucumbers, mushrooms, cauliflowers, samphires, peas, beans, green gooseberries, walnuts, red cabbage, (without salt with cold vinegar). Observe that the soft and more delicate articles do not require so long soaking in the brine as the harder and coarser kinds, and may be often kept by simply pouring very strong pickling vinegar on them without the application of heat. For peaches, select ripe but not soft ones, rub with a dry cloth, put four cloves free from their heads in each large peach, and two in small ones; to 1 gal. vinegar put 6 lbs. good brown sugar, put the peaches in a jar and put the vinegar (diluted with water if too strong) and sugar in a preserving kettle over the fire, boil and skim it, pour it boiling hot over the peaches, covering them closely; repeat the operation three times, then seal them tightly in cans or bottles.

To Restore Injured Meat.

When the brine sours or taints the meat, pour it off, boil it, skim it well, then pour it back again on the meat boiling hot; this will restore it even when much injured. Flyblown meat can be completely restored by immersing it for a few hours in a vessel containing a small quantity of beer, but it will taint and impart a putrid smell to the liquor. Fresh meat, hams, fish, &c., can be preserved for an indefinite length of time without salt, by a light application of pyroligneous acid applied with a brush; it imparts a fine smoky flavor to the meat and is an effectual preservative against its loss.

To Restore Rancid Butter.

Use 1 pint water to each lb. butter, previously adding 20 grs. chloride of lime to each pint of water, wash the butter well in this mixture, afterwards re-wash in cold water, and salt. Or melt the butter in a water bath with animal charcoal, coarsely powdered and previously well sifted to free it from dust; skim, remove and strain through flannel, then salt.

Grindstones from Common Sand.

River sand 30 lbs., shellac 10 parts, powdered glass 2 parts; melt in an iron pot, and cast into moulds.

Red Ink.

In an oz. phial put 1 teaspoonful of aqua ammonia, gum arabic size of two or three peas, and 6 grs. of No. 40 carmine; fill up with soft water, and it is soon ready for use.

Black Copying Ink or Writing Fluid.

Take 2 gals. rain water and put into it gum arabic 1-4 lb., brown sugar 1-4 lb., clean copperas 1-4 lb., powdered nutgalls 3-4 lb.; mix and shake occasionally for ten days, and strain; if needed sooner, let it stand in an iron kettle until the strength is obtained. This ink will stand the action of the atmosphere for centuries, if required.

Liquid Glue or Mucilage.

Fine clean glue or mucilage 1 lb., gum arabic or gum acacia 10

oz., water 1 quart; melt by heat in a glue kettle or water bath; when entirely melted add slowly 10 oz. strong nitric acid, set off to cool, then bottle, adding a couple of cloves to each bottle.

To Preserve Meat.

Take 1 lb. black pepper and grind it fine, for one bbl. of 200 lbs. pork, and sprinkle on each layer of the meat till it is quite brown, then put on the salt as usual; it helps to preserve the meat, and adds greatly to the smell and flavor of it.

American Commercial Writing Ink.

Take 1-4 lb. extract logwood to 1 gal. clean soft water; heat to a boiling point in a perfectly clean iron kettle, skim well, stir, add 90 grs. bichromate of potash, 15 grs. of prussiate of potash, dissolve in a half pint of hot water; then stir for three minutes, take off, strain twice through sheeting cloth.

To Restore Musty Flour.

Carbonate of magnesia 3 lbs., flour 760 lbs.; mix. This improves bad flour, makes it keep longer, and causes it to become more wholesome, producing lighter and better bread than when alum is used.

Adamantine Candles from Tallow.

Melt together 10 oz. mutton tallow, camphor 1-4 oz., beeswax 4 oz., alum two oz. Candles made of these materials are very hard and durable, and burn with a clear and steady light.

To Cure Butter.

Take 2 parts best common salt, 1 part loaf sugar, 1 part saltpetre, mix completely; to each lb. of butter add one ounce of this mixture, work in well and close up securely for use. This is the best known process for preserving butter; it will keep good for two years if kept well covered from the air; do not use it for three weeks after putting down.

To salt butter in the *common way*, use 1 to 2 oz. common salt to each lb. of butter, according to the length of time required to keep it. While retailing out of a keg of salt butter keep the surface well covered with salt brine as a preservative. Butter may be preserved without salt for a long time by adding 1 oz. honey to each lb. of butter; mix well.

Druggists' and Perfumers' Department.

Cod-Liver Oil.

As usually prepared, it is nothing more or less than cod oil clarified, by which process it is in fact deprived in a great measure of its virtue. Cod oil can be purchased from any wholesale oil dealer for one-thirtieth part of the price of cod-liver oil as usually sold, and it is easy to clarify it. Dealers might turn this information to good account. To make it more palatable and digestible, put 1 oz. fine table salt to each quart bottle.

Barrell's Indian Liniment.

Alcohol 1 qt., tincture of capsicum 1 oz., oils of origanum, sassafras, pennyroyal and hemlock, each 1-2 oz.; mix. More than \$70,000 has been cleared by the sale of this medicine during the last twelve years in the Western States.

India Cholagogue.

Quinine 20 grs., peruvian bark pulverized 1 oz., sulphuric acid 15 drops, or 1 scruple of tartaric acid is best, brandy 1 gill; water to make 1 pint. Dose, 5 teaspoonsful every two hours in the absence of fever—an excellent remedy.

Febrifuge Wine.

Quinine 25 grs., water 1 pt., sulphuric acid 15 drops, Epsom salts 2 oz., color with tincture of red sanders. Dose, a wine-glass full three times per day.

Holloway's Ointment and Pills.

Ointment.—Butter 12 oz., beeswax 4 oz., yellow resin 3 oz., melt, add vinegar of cantharides 1 oz., evaporate and add Canada balsam 1 oz., oil mace 1-2 dr., balsam Peru 15 drops.

Pills.—Aloes 4 parts, myrrh, jalap and ginger, each 2 parts, mucilage to mix.

Positive Cure for Gonorrhœa.

Liquor of potass 1-2 oz., bitter apple 1-2 oz., spirits of sweet nitre 1-2 oz., balsam copaiba 1-2 oz., best gum 1-4 oz. To use, mix with peppermint water; take 1-2 teaspoonful three times a day. Cure certain in nine days.

Cephalic Snuff.

Take asarabacca leaves, marjoram, light Scotch snuff, equal parts; grind them and sift; use like common snuff.

Dalby's Carminative.

Magnesia 2 drs., oil peppermint 3 drops, oil nutmeg 3 drops, oil anise 9 drops, tinct. castor 1 1-2 drs., tinct. asafoetida 45 drops, tinct. opium 18 drops, ess. pennyroyal 50 drops, tinct. cardamoms 95 drops, peppermint water 7 oz.; mix.

How to Remove Tan, Blotches, Freckles, Pimples, &c.

To 2 gals. strong soap suds, add 1 pint *pure* alcohol, and 4 oz. rosemary. Mix these well together. Apply with a linen rag twice a day, until the object is effected.

Green Mountain Salve.

For rheumatism, burns, pains in the back or side, &c. Take resin 2 lbs., burgundy pitch 1-4 lb., beeswax 1-4 lb., mutton tallow 1-4 lb.; melt slowly; when not too warm add oil hemlock 1 oz., balsam fir 1 oz., oil origanum 1 oz., oil red cedar 1 oz., Venice turpentine 1 oz., oil wormwood 1 oz., verdigris 1-2 oz. The verdigris must be finely pulverized and mixed with the oils, then add as above and work in cold water like wax, till cold enough to roll; rolls five inches long, one inch in diameter, sell for 25 cents. Superior to Peleg White's Salve.

Positive Cure for Ague without Quinine.

Peruvian bark 2 oz., wild cherry tree bark 1 oz., cinnamon 1 dr., capsicum 1 teaspoonful, sulphur 1 oz., port wine 2 qts.; let it stand two days. Buy your peruvian bark and pulverize it yourself, as it is often adulterated otherwise. Dose, 1 wine-glassful every two or three hours after fever is off, then 2 or 3

per day till all is used; a certain cure. Before taking the above cleanse the bowels with a dose of Epsom salts, or other purgative.

Welford's Drops of Life for Flux.

Gum opium 1 oz., gum kino 1 dr., gum camphor 40 grs., powdered nutmeg 1-2 oz., French Brandy or Jamaica spirit 1 pint, color with cochineal or saffron. Before taking, cleanse the bowels with castor oil. For a grown person 20 to 40 drops, three or four times a day. For children 4 to 6 drops; administer in a little warm mint tea, in which is mixed as much prepared chalk as will lie on the point of a teaspoon. This is the best known cure for dysentery.

British Oil.

Oils of turpentine and linseed, each 8 oz., oils of amber and juniper, each 4 oz., Barbadoes tar 3 oz., seneca oil 1 oz.; mix. This is a most valuable application for sores of all kinds.

Golden Tincture.

Alcohol 1 oz., sulphuric ether 1 oz., laudanum 1 oz.; mix. This is Hoffman's anodyne. Dose, from 3 to 30 drops, according to circumstances.

Vermifuge for Worms.

Oil of turpentine 1 lb., castor oil 5 lbs.

Black Salve.

Sweet oil and linseed oil, each 1 oz. and 1 oz. red lead, pulverized. Put all into an iron dish over a moderate fire, stir constantly until you can draw your finger over a drop of it on a board, when a little cool, without sticking, when it is done. Spread on a cloth and apply as other salve.

Liquid Opodeldoc.

Warm brandy 1 qt., add to it gum camphor 1 oz., sal amoniack 1-4 oz., oils origanum and rosemary, each 1-2 oz., oil wormwood 1-4 oz.: when the oils are dissolved, add 6 oz. soft soap.

Vegetable Substitute for Calomel.

Jalap 1 oz., senna 2 oz., peppermint 1 oz., a little cinnamon if desired, all pulverized and sifted through gauze. Dose, 1 tea-

spoonful in two or three spoonfuls of hot water, and a good lump white sugar; when cool, drink all. To be taken fasting in the morning; drink gruel freely; if it does not operate in three hours, repeat one half the quantity; use instead of calomel.

Camphor Ice.

Spermaceti 1 1-2 oz., gum camphor 3-4 oz., oil sweet almonds 4 teaspoonfulls, set on a stove in an earthen dish till dissolved, heat just enough to melt it. While warm pour into small moulds, if desired to sell, then paper and put into tinfoil. Used for chaps on hands or lips.

Imperial Drops for Gravel and Kidney Complaints.

Oil origanum 1 oz., oil hemlock 1-4 oz., oil sassafras 1-4 oz., oil anise 1-3 oz., alcohol 1 pt.; mix. Dose, from 1-2 to 1 teaspoonful 3 times a day, in sweetened water, will soon give relief when constant weakness is felt across the small of the back, as well as gravelly affections causing pain about the kidneys.

Balm of Beauty.

Pure soft water 1 qt., pulverized Castile soap 4 oz., emulsion of bitter almonds 6 oz., rose and orange flower water, each 8 oz., tinct. benzoin 2 drs., borax 1 dr., add 5 grs. bi-chloride of mercury to every 8 ounces of the mixture. To use, apply a cotton or linen cloth to the face, &c.

Celebrated Pile Ointment.

Take carbonate of lead 1-2 oz., sulphate of morphia 15 grs., stramonium ointment 1 oz., olive oil 20 drops. Mix and apply 3 times a day or, as the pain may require.

Cough Syrup.

Syrup of squills 2 oz., tartarized antimony 8 grs., sulphate morphine 5 grs., pulverized gum arabic 1-4 oz., honey 1 oz., water 1 oz.; mix. Dose for an adult, 1 small teaspoonful, repeat in half an hour if it does not relieve; child in proportion.

Syrup for Consumptives.

Tamarack bark, taken from the tree without roasting, 1 peck, spikenard root 1-2 lb., dandelion root 1-4 lb., hops 2 oz. Boil these sufficient to get the strength in 2 or 3 gals. water, strain

and boil down to 1 gal.; when blood warm add 3 lbs. best honey and 3 pints best brandy; bottle and keep in a cool place. Dose, drink freely of it 3 times per day before meals, at least a gill or more. Cure very certain.

Sweating Drops.

Ipecac, saffron, boneset and camphor gum, each 3 oz., opium 1 oz., alcohol 2 qts. Let stand two weeks and filter. A teaspoonful in a cup of hot sage or catnip tea every hour until free perspiration is produced. Excellent in colds, fevers, inflammations, &c. Bathe the feet in hot water at the same time.

Paregoric.

Spirits 1 pt., laudanum 1 oz., flowers of benzoin 1-2 dr., oil anise 1-2 dr., camphor 1 scruple. Dose for adult, 1 to 2 dr., children 15 to 20 drops.

Nerve and Bone Liniment.

Beef gall 1 qt., alcohol 1 pt., volatile liniment 1 lb., spirits turpentine 1 lb., oil origanum 4 oz., aqua amonia 4 oz., tinct. cayenne 1-2 pt., oil amber 3 oz., tinct. Spanish flies 6 oz.; mix well.

Common Castor Oil.

Pale vegetable oil 1 gal., castor oil 2 gals.; mix.

Smelling Salts.

Sub-carbonate of ammonia 8 parts, put it in coarse powder in a bottle, and pour on it oil of lavender 1 part.

Druggists' Colors.

For Yellow, take iron filings, hydro-chloric acid to dissolve, dilute with cold water. For Red, solution of sal ammoniac, cochineal to color. For Blue, indigo 1 part, oil vitrol 3 parts, dissolve, then dilute with water. For Green, verdigris 1 part, acetic acid 3 parts, dilute with water. For Purple, cochineal 25 grs., sugar of lead 1 oz.; dissolve.

Good Samaritan.

Take 95 per ct. alcohol 2 pts., and add to it the following articles—oils sassafras, hemlock, spirits turpentine, balsam fir,

chloroform, tinct. catechu, and guaiac, each 1 oz., oil origanum 2 oz., oil winter green 1-2 oz., gum camphor 1-2 oz. This is one of the best applications for internal or external pains known.

Magnetic Pain-Killer and Toothache Drops.

Alcohol 95 per cent. 2 oz., laudanum 1-2 oz., gum camphor 2 oz., oil cloves 2 drs.; mix and color with tinct. red sanders.

Excellent Tooth Powder.

Suds of castile soap and spirits camphor, of each an equal quantity, thicken with equal quantities pulverized chalk and charcoal to a thick paste. Apply with the finger or brush.

Ague Pills.

Extract cornice florida 40 grs., piperine 20 grs., quinine 20 grs.; make into 20 pills.

Mineral Water.

Epsom salts 1 oz., cream tartar 1-2 oz., tartaric acid 1-4 oz., loaf sugar 1 lb., oil birch 20 drops; put 1 qt. boiling water on all these articles, and add 3 qts. cold water on two tablespoonfuls yeast (winter green oil will do), let it work two hours then bottle.

Shaving Cream.

White wax, spermaceti and almond oil, each 1-4 oz.; melt, and while warm beat in two squares of Windsor soap previously reduced to a paste with rose water.

Genuine Seidlitz Powders.

Rochelle salts 2 drs., bi-carb. soda 2 scruples; put these into a blue paper, and put 35 grs. tartaric acid into a white paper. To use, put each into different tumblers, fill one-half with water, adding a little loaf sugar to the acid, then pour together and drink quick.

Oil of Roses.

Olive oil 1 lb., ottar of roses 50 drops, oil rosemary 25 drops; mix. *Another*—roses (barely opened) 12 oz., olive oil 16 oz., beat them together in a mortar, let them remain for a few days, then express the oil.

Hair Restorative.

Castor oil 8 oz., Jamaica rum 8 oz., oil lavender 30 drops, oil rose 10 drops. Shake well and apply freely.

Oriental Cold Cream.

Oil almonds 4 oz., white wax and spermaceti, each 2 drs., melt and add rose water 4 oz., orange flower water 1 oz. To soften the skin, apply a cotton or linen cloth to the face, &c.

Oil to Make the Hair Grow.

Olive oil 1-2 pint, oils rosemary and origanum, each 1-6 oz. Apply freely.

Ox Marrow.

Melt 4 oz. ox tallow, white wax 1 oz., fresh lard 6 oz.; when cold add 1 1-2 oz. oil bergamot.

Macassar Oil.

Olive oil 1 qt., alcohol 2 1-2 oz., rose oil 1 1-2 oz.; then tie 1 oz. of chipped alkanet root in a muslin bag and put it in the oil, let it alone for some days until it turns the color a pretty red then remove to other oils. Do not press it.

Cologne Water.

Oils rosemary and lemon, each 1-4 oz., oils bergamot and lavender, each 1-3 oz., oil cinnamon 8 drops, oils cloves and rose, each 15 drops, best deodorized alcohol 2 qts.; shake two or three times a day for a week.

Tunbridge Wells Water.

Chloride of sodium 5 grs., tinct. steel 20 drops, distilled water 1 1-2 pints.

Bottled Seidlitz Water.

Fill soda water bottles with clear water; add to each as below, cork and wire immediately. Rochelle salts 3 drs., bicarbonate of soda 35 grs., sulphuric acid 11 drops.

Sir James Clarke's Diarrhœa and Cholera Mixture.

Tinct. opium, tinct. camphor, and spirits turpentine, each 3 drs., oil peppermint 30 drops; mix. Dose, one teaspoonful in brandy and water for diarrhœa, one tablespoonful for cholera.

Eye Water.

Sulphate of zinc 1 part, water 50 parts. Mix and apply night and morning. The bowels should be kept open at the same time.

Barbers' Shampoo Mixture.

Soft water 1 pt., sal soda 1 oz., cream tartar 1-4 oz. Apply thoroughly to the hair.

Vegetable or Composition Powders.

Fine bayberry bark 1 lb., ginger 8 oz., common cayenne 3 oz.; mix. Dose, 1 teaspoonful in a cup of boiling water; sweeten and add milk. This is the best powder on record.

Substitute for Arrowroot.

Finest potato starch 75 lbs., lump sugar 8 lbs., finely ground rice 21 lbs. Mix and sift through lawn. Yields 100 lbs. excellent arrowroot.

Hair Dye.

No. 1.—Crystalized nitrate of silver 1 dr., soft water 1 oz. *No. 2.*—Sulphuret of potassium 1 dr., soft water 1 oz. Keep in separate bottles. *Directions.*—Cleanse the hair well, by washing, from grease and oil, then apply Nos. 1 and 2 alternately, with different tooth brushes for each number; when dry, wash well with soap.

New York Barbers' Star Hair Oil.

Castor oil 6 1-2 pts., alcohol 1. 1-2 pts., citronella and lavender oil, each 1-2 oz.

Essences

Are made with 1 oz. of any given oil added to one pint alcohol. Peppermint is colored with tinct. tumeric; cinnamon with tinct. red sanders; wintergreen with tinct. kino.

Tinctures

Are made with 1 oz. of gum, root, or bark, &c., dried, to each pint of proof spirits, and let it stand one week and filter.

Kiss-me-quick.

Spirits 1 gal., ess. thyme 1-4 oz., ess. orange flowers 2 oz., ess. neroli 1-2 oz., ottar roses 30 drops, ess. jasmin 1 oz., ess.

balm mint 1-2 oz., petals of roses 4 oz., oil lemon 20 drops, calorus aromaticus 1-2 oz. Mix and strain.

Ladies' Own.

Spirits wine 1 gal., ottar roses 20 drops, ess. thyme 1-2 oz., ess. neroli 1-4 oz., ess. vanilla 1-2 oz., ess. bergamot 1-4 oz., orange flower water 6 oz.

Frangipanni.

Spirits 1 gal., oil bergamot 1 oz., oil lemon 1 oz.; macerate 4 days, frequently shaking, then add water 1 gal., orange flower water 1 pint, ess. vanilla 2 oz. Mix.

Jockey Club.

Spirits of wine 5 gals., orange flower water 1 gal., balsam Peru 4 oz., ess. bergamot 8 oz., ess. musk 8 oz., ess. cloves 4 oz., ess. neroli 2 oz.; mix.

Upper Ten.

Spirits wine 4 qts., ess. cedrat 2 drs., ess. violets 1-4 oz., ess. neroli 1-2 oz., ottar roses 20 drops, ess. orange flower 1 oz., oil rosemary 30 drops, oils bergamot and neroli, each 1-2 oz.

Cologne.

A superior article.—Take 90 per cent. best alcohol 1 gal., add to it 1 oz. oil of bergamot, 1 oz. of orange, 2 drs. oil of cedrat, 1 dr. oil of nevoi, and 1 dr. oil of rosemary. Mix well, and it is fit for use.

How to make Oriental Tooth Powders.

Take prepared chalk 2 oz., gum myrrh in fine powder 1 dr., Peruvian bark 1-2 oz., white sugar 1 oz., rose pink 1 oz.; mix well. This is one of the best tooth powders in use; it cleans the teeth, hardens the gums and sweetens the breath, and can be made and sold at a moderate price.

Bears' Oil.

Use good sweet lard oil 1 qt., oil bergamot 1 1-2 oz.

Dr. William's Celebrated Three Minute Salve.

1 lb. caustic potash, 4 drs. belladonna, 2 oz. pure oxide manganese; mix with 1-2 pint of water. Apply to a shaved wart or

corn a few minutes, then wash off and soak in sweet oil. Put up in drachm bottles with showy labels. Sells at retail for 37 cents, wholesale 25 cents.

Pulmonic Wafers.

Lump sugar, liquorice, and starch, each 2 parts, gum 10 parts, squills and ipecacuanha, each 5 parts, lactucarium 2 parts. Mix and divide into 8 gr. lozenges.

How to make Whiskers and Moustaches Grow Luxuriantly, and be Rich, Soft and Glossy.

Take 3 qts. rum, 1 pt. alcohol, 1 pt. water, 1-2 oz. tincture cantharides, 1-2 oz. carbonate ammonia. Dissolve the ammonia in the water, then add the solution to the other materials mixed together, and then shake them well together; apply twice a day with the hand, rubbing in well.

Cough Syrup.

Put 1 quart hoarhound for 1 quart water, and boil it down to a pint; add two or three sticks of liquorice, and a tablespoonful of essence of lemon. Take a teaspoonful of the syrup three times a day, or as often as the cough may be troublesome. This recipe has been sold for \$100. Several firms are making much money by its manufacture.

Bed Bug Poison.

Take 1 pt. alcohol, 2 oz. sal-ammoniac, 1 pt. spirits turpentine, 2 oz. corrosive sublimate, and 2 oz. camphor gum. Dissolve the camphor in the alcohol, then pulverize the corrosive sublimate and sal-ammoniac and add to it; after which put in the spirits turpentine and shake well together. This makes a first rate Bed Bug Exterminator, and sells at 25 cents per ounce phial.

To make the Hair Soft and Glossy.

Put 1 oz. of castor oil in one pint of bay rum or alcohol, and color it with a little of the tincture of alkanet root. Apply a little every morning.

Sarsaparilla Mead.

3 lbs. sugar, 3 oz. tartaric acid, 1 oz. cream tartar, 1 of flour, 1

of essence of sarsaparilla, and 3 qts. water. Strain and bottle it, and let it stand ten days before using it.

Sassafras Mead.

Mix gradually [with 2 qts. of boiling water 3 1-2 lbs. good West India molasses, and 1-4 lb. tartaric acid. Stir it well, and when cool strain it into a large jar or pan, then mix in 1-4 oz. of essence of sassafras or lemon.

Cure for Dysentery.

Take new churned butter, before it is washed or salted, clarify over the fire, and skim off the milky particles; add 1-4 brandy to preserve it, and loaf sugar to sweeten; let the patient (if an adult), take two table spoonfulls twice a day. The above is a sure cure, and is sold at a great profit.

Dr. Duval's Medicated Lemonade.

White sugar 1 lb., tartaric acid 1-4 oz., essence lemon 36 drops, $\frac{1}{2}$ water 3 qts.; mix.

Pure Vegetable Salve.

1 lb. lard, 1-2 lb. rosin and 10 oz. elder bark. Boil these over a slow fire half an hour, then strain and put up in small boxes. This sells at 25 cents a box.

Toothache Drops.

Take spirits of camphor 1 oz., liquid ammonia 3 drs., bergamot 10 drops. Rub—Apply on the jaw.

Select Department.

For Dentists, Clothiers, Boot and Shoe Makers, Tanners,
Watch Makers, Artists, Jewelers, Gilders, Paint-
ers, Confectioners, Cigar Makers,
Business Men, &c., &c.

Dentists' Composition for Filling Teeth.

Gold 1 part, mercury 8 parts, incorporated by heating together; when mixed pour them into cold water, or tinfoil and quicksilver; melt together in a convenient vessel, take a small quantity, knead it in the palm of the hand and apply quick, or mix a little finely powdered glass with some mineral succedaneum, apply as usual; or take some mineral succedaneum and add some steel dust; or mineral succedaneum mixed with levigated porcelain or china; or gypsum 1 part; make into a paste with equal parts of quick-drying copal and mastic varnish, or 40 grains quicksilver; steel filings 20 grains; or silver 72 parts; tin 20 parts; zinc 6 parts. Better than either—pure gold 1 part, silver 3 parts, tin 2 parts, melt the first two, add the tin, reduce all to a fine powder, use with an equal quantity of pure mercury.

Colors for Confectioners.

Red.—Cochineal 1 oz.; boil 5 minutes in 1-2 pt. water; then add cream tartar 1 oz., pounded alum 1-2 oz.; boil 10 minutes longer, add sugar 2 oz., and bottle for use.

Blue.—Put a little warm water on a plate, and rub indigo in it till the required color is obtained.

Yellow.—Rub with some water a little gamboge on a plate, or

infuse the heart of a yellow lily flower with milk warm water.

Green.—Boil the leaves of spinach about one minute in a little water, and when strained bottle for use.

Transparent Japan.

Oil turpentine 8 oz., oil lavender 6 oz., camphor 1 drachm, bruised copal 2 oz. Very fine.

Another. Pale African copal 7 lbs., fuse, add clarified linseed oil 1 gal., boil 5 minutes, remove to the open air, add boiling oil of turpentine 3 gals.; mix well, strain, and cover close.

Molasses Candy.

W. I. molasses 1 gal., brown sugar 3 lbs., boil them in a preserve kettle over a slow fire. When done enough it will cease boiling. Stir frequently while boiling, and when nearly done stir in the juice of four lemons, or two teaspoonfulls of essence lemon, afterward butter a pan and pour out.

Fire and Waterproof Paint.

Water a sufficient quantity, and as much potash as it will dissolve, then stir into the solution a quantity of flour paste of the consistency of painters' size, then a sufficiency of pure clay to render it of the consistency of cream; color as desired, and apply with a painters' brush.

To Remove Corns and Warts in Five Minutes.

Common potash, 1 lb., dissolve in 1-2 pint water; add 1-2 oz. belladonna extract and 1 oz. gum arabic, dissolved in a little water, and work all into a paste with wheat flour. Take a small quantity of the paste, and after having pared off the dead part of the corn or wart, put on the paste and let it remain from 5 to 8 minutes, when you will work around it with a sharp knife and lift it out, and apply sweet oil or vinegar to kill the alkali, or apply aqua fortis twice per day, in a small quantity, till cured; and they will leave without pain or trouble in a short time.

Water and Fireproof Cement for Roofing.

Slake stone lime with boiling water in a covered barrel. When slaked, pass 6 qts. through a fine sieve; to this, add rock salt 1 qt., water 1 gal.; boil the mixture and skim it clean. To

every 5 gals. of this mixture add alum 1 lb., copperas 1-2 lb.; by slow degrees add potash 3-4 lb., fine sand or wood ashes sifted 4 qts.; color to suit. Durable as Stone.

Sugar from the Chinese Cane.

Let the stalks be frozen before they are cut, then pass them through a mill with iron rollers, which expresses the chrystalizable juice. This is the juice which when boiled, forms the sugar. Wooden rollers will not express this juice.

Musquitoes Expelled Without Smoke.

Wet a sponge or flannel with camphor spirits, and suspend it by a thread from a bedpost or the ceiling; certain remedy.

To keep Milk Sweet, and Sweeten Sour Milk.

Put in the milk a small quantity of carbonate of magnesia.

Japanners' Gold Size.

Gum ammoniac 1 lb., boiled oil 8 oz., spirits turpentine 12 oz. Melt the gum, add the oil, lastly the spirits turpentine.

To Purify Wells and Cisterns.

Nothing can equal the purifying effect of a bagful of pulverized charcoal thrown into a well and let swim about.

To make Devices in Sugar.

Powdered lump sugar any quantity, make it into a paste with mucilage, and mould to suit.

Electro Gold Plating.

Take a quarter eagle and put it into a mixture of 1 oz. nitric and 4 oz. muriatic acid (glass vessels only are to be used in this work); when it is all cut, dissolve 1-2 oz. sulphate of potash in 1 pt. pure rain water, and mix with the gold solution, stirring well; then let it stand and the gold will be thrown down; then pour off the acid fluid and wash the gold in two or three waters, or until no acid is tasted by touching the tongue to the gold. Now dissolve 1 oz. cyanuret of potassium in 1 pt. pure rain water, to which add the gold, and it is ready for use. Clean the article to be plated from all grease and dirt with whiting and a good brush; if there are cracks, it may be necessary to put the

article in a solution of caustic potash; at all events clean it perfectly; then suspend it in the cyanuret of gold solution with a small strip of zinc, cut about the width of a common knitting needle, hooking the top over a stick which will reach across the top of the vessel holding the solution. If the zinc is too large, the deposit will be made so fast it will scale off. The slower the plating goes on the better, and this is arranged by the size of the zinc used. When not in use keep it well corked and out of the way of children, for it is poisonous.

Electro Silver Plating

Is done every way the same as gold (using coin), except that rock salt is used instead of the cyanuret of potassium, to hold the silver in solution for use, and when it is of the proper strength of salt, it has a thick curdy appearance, or you can add salt until the silver will deposit on the article to be plated, which is all that is required. This method entails no trouble with using a battery, and is the successful result of a long series of experiments in electro plating.

Imitations of Silver.

Copper 1 lb., tin 3-4 oz.; melt. This composition will roll and ring very near to silver. *Britannia Metal*.—Copper 1 lb., tin 1 lb., regulus of antimony 2 lbs.; melt together with or without a little bismuth. *Genuine German Silver*.—Iron 2 1-2 parts, zinc 25 1-2 parts, nickel 31 1-2 parts, copper 40 1-2 parts; melt. *Fine White German Silver*.—Iron 1 part, nickel 10 parts, zinc 10 parts, copper 20 parts; melt. *Pinchbeck*.—Copper 5 parts, zinc 1 part; melt the copper, then add the zinc. *Jewelers' Metal*.—Copper 30 parts, tin 7 parts, brass 10 parts; mix.

Paints—Different Sorts.

Blue.—Blue-black 25 lbs., whiting 100 lbs., road dust 200 lbs., lime water 12 gals., factitious linseed oil to grind.

White.—Whiting 500 lbs., white lead 400 lbs., lime water 20 gals., factitious linseed oil to mix.

Black.—Ivory or lamp black 100 lbs., road dust 200 lbs., lime water 15 gals., oil to grind.

Brown.—Venetian red or Spanish brown 1 cwt., road dust 3

cwt., common soot 28 lbs., lime water 15 gals., factitious linseed oil to grind.

Stains for Wood—Six Colors.

Red.—Brazil wood 11 parts, alum 4 parts, water 85 parts; boil.

Blue.—Logwood 7 parts, blue vitriol 1 part, water 22 parts; boil.

Black.—Logwood 9 parts, sulphate of iron 1 part, water 25 parts; boil.

Green.—Verdigris 1 part, vinegar 3 parts; dissolve.

Yellow.—French berries 7 parts, water 10 parts, alum 1 part; boil.

Purple.—Logwood 11 parts, alum 3 parts, water 29 parts; boil.

The Finest Bronze.

Put in a crucible 7 lbs. copper; melt; then add 3 lbs. zinc; afterwards 2 lbs. tin.

Substitute for White Lead.

Hard cake stearine 100 lbs., bleached resin 90 lbs., fine potato starch 25 parts; melt and mix well; then add mucilage 20 lbs.; stir well till nearly cold, then put away for use.

Brass.

First (fine brass), melt 4 1-2 lbs. copper in a crucible, then add 1 1-2 lbs. zinc. Second (fine), copper 2 lbs., melt, add zinc 1 lb.

Very Strong Solder.—3 parts brass and 1 of zinc; melt. *Fine Solder for Tin, &c.*—Tin 2 lbs., lead 1 lb.; melt together.

Seven Colors for Staining Marble.

It is necessary to heat the marble hot, but not so hot as to injure it, the proper heat being that at which the colors nearly boil. *Blue.*—Alkaline indigo dye, or turnsole with alkali. *Red.*—Dragon's blood in spirits of wine. *Yellow.*—Gamboge in spirits of wine. *Gold Color.*—Sal ammoniac, sulphate of zinc, and verdigris, equal parts. *Green.*—Sap green, in spirits with potash. *Brown.*—Tincture of logwood. *Crimson.*—Alkanet root in turpentine. Marble may be veined according to taste. To stain marble WELL is a difficult operation.

Jewelers' Gold Composition.

Common Gold.—Silver 1 part, Spanish copper 16 parts, gold 2 parts; mix. *Ring Gold.*—Spanish copper 6 parts, silver 3 parts, gold 5 parts; mix. *Manheim Gold.*—Copper 3 parts, zinc 1

part; melt and stir well. *Mosaic Gold*.—Copper and zinc equal parts; melt at the lowest temperature that will fuse the former, then mix by stirring, and add 5 per cent. more zinc. *Parker's Mosaic Gold*.—Copper 100 parts, zinc 54 parts; mix. *Common Jewelry*.—Copper 3 parts, old brass 1 part, and 4 oz. tin to every lb. of copper.

To Clean Old Marble.

Take a bullock's gall, 1 gill soap lees, 1-3 gill turpentine, make into paste with pipe clay, apply it to the marble, let it dry a day or two, then rub it off, and it will appear equal to new. If very dirty, repeat the application.

Jewelers' Turkish Cement.

Put into a bottle 2 oz. isinglass and 1 oz. best gum arabic, cover them with proof spirit, cork loosely, and place the bottle in a vessel of water and boil till a thorough solution is effected, then strain for use. Best cement known.

Reviver for Old Jewelry.

Dissolve sal ammoniac in urine and put the jewelry in it for a short time, then take it out and rub with chamois leather, and it will appear equal to new.

To Gild Polished Steel.

In order to gild polished steel or iron, dip the article into an ethereal solution of gold, withdraw from the solution and the ether flies off and leaves the gold deposited.

To Recover Gold from Gilt Metal.

Take a solution of borax water, apply to the gilt surface, and sprinkle over it some finely powdered sulphur, make the article red hot, and quench it in water, then scrape off the gold, and recover it by means of lead.

To Separate Gold and Silver from Lace, &c.

Cut in pieces the gold or silver lace, tie it up tightly and boil it in soap ley till the size appears diminished; take the cloth out of the liquid, and after repeated rinsings in cold water, beat it with a mallet to draw out all the alkali. Open the linen and the pure metal will be found in all its beauty.

Reviver for Gilt Frames.

Whites of eggs 2 oz., chloride of potassa or soda 1 oz.; mix well; blow off the dust from the frames, then go over them with a soft brush dipped in the mixture, and they will appear equal to new.

Gun Cotton.

Take dry saltpetre 1-2 oz., strong oil vitriol 3-4 oz., mix in a tumbler, add 20 grs. dry cotton; stir with a glass rod five minutes, remove the cotton and wash from it all traces of the acid in four or five waters, then dry carefully under 120°.

How to Photograph on Glass.

To make collodion, dissolve 20 grs. gun cotton in 6 oz. sulphuric ether, to which add alcohol 3-4 oz.; let it stand a short time and pour off the clear into bottle No. 1, for use. In bottle No. 2 put 1 oz. alcohol and as much iodide of ammonium as it will dissolve; then add as much iodide of silver (made from nitrate of silver and iodide of potassium) as the solution will take up. Get another bottle, No. 3, with a wide mouth, into it put 1 oz. out of No. 1, to which add 15 or 20 drops out of No. 2. The collodion thus formed is called collodio-iodide of silver. Having well cleaned a plate of glass of the size of the frame in your camera, coat it completely and very evenly on one side by pouring the collodion on the centre from the bottle; pour back any excess of liquid from one corner of the glass, and in this way you coat the plate in a uniform manner. To prepare the plate thus coated for the camera, plunge it carefully and quickly into a bath of the following proportions, then allow it to remain covered in the solution about two minutes: Distilled water 1 oz., nitrate of silver 30 grs., alcohol 30 drops; dissolve and filter. Obtain a good focus, place the plate in the frame and the frame in the camera, pull up the slide in front, and expose a proper length of time; having closed your slide, remove the frame to your dark room, take out the plate and develop the picture with the following solution, holding the plate perfectly level, the collodion side upward, and pouring enough of it on the plate to cover it, in a short time the picture will be developed: Water 1 oz., copperas 14 grs., saltpetre 10 grs., acetic acid

1-2 dr., nitric acid 2 drops; then wash with water and pour over it some of the solution of hyposulphite of soda made thus: water 1 pt., hyposulphite of soda 4 oz.; allow it to remain two minutes, then wash off thoroughly, and your picture is finished. By this process a most beautiful picture is obtained in a space of time varying from a fraction of a second up to fifteen seconds, with the most perfect detail of all the parts.

Paper for Photographing.

Wash the paper with a solution of nitrate of silver 6 grs., distilled water 1-2 oz.; dry the paper and wash it with iodine of potassium 5 grs., distilled water 1-2 oz.; dry with a gentle heat, repeat the wash with the silver solution, and when dry, the paper is ready for use. The sensitive surface is an iodide of silver, and is easily affected by light.

Ink for Painting on Glass.

Common cheap varnish or Brunswick black, diluted with half its weight of oil turpentine; color to suit.

Powerful Cement for Broken Marble.

Take gum arabic 1 lb., make it into a thick mucilage, add to it powdered plaster of paris 1 1-2 lbs., sifted quicklime 5 oz.; mix well, heat the marble, and apply the mixture.

Perpetual Ink for Tombstones, &c.

Pitch 11 lbs., lamp black 1 lb., turpentine sufficient; mix with heat.

Pure Watchmakers' Oil.

Take olive oil and put it into a bottle, then insert coils of thin sheet lead. Expose it to the sun for a few weeks, and pour off the clear.

Cheap Tanning Without Bark or Mineral Astringents.

The astringent liquor is composed of water 17 gals., aleppo galls 1-2 lb., Bengal catechu 1 1-2 oz. and 5 lbs. tormentil or stepfoil root. Powder the ingredients and boil in the water one hour, when cool put in the skins (which must be prepared by being plunged into a preparation of bran and water for two days previously) handle them frequently during the first three days,

let them alone the next three days, then handle three or four times in one day, let them lie undisturbed for 25 days more, when the process will be complete.

Liquid Japan for Leather.

Molasses 8 lbs., lamp black 1 lb., sweet oil 1 lb., gum arabic 1 lb., isinglass 1 lb.; mix well in 32 lbs. water, apply heat, when cool add 1 qt. alcohol—an ox's gall will improve it.

Water-Proof Oil Blacking.

Camphene 1 pt., add all the india rubber it will dissolve, currier's oil 1 pt., tallow 7 lbs., lamp black 2 oz. Mix thoroughly by heat.

To Dye Leather Blue, Red or Purple.

Red.—steep it in alum water, then pass it through a warm decoction of Brazil wood. *Blue.*—Steep it in an indigo vat. *Purple.*—Steep the skins in alum water, then in a warm decoction of logwood.

Boot, Shoe and Harness Edge Color.

Water 2 qts., logwood 3-4 oz., gum arabic 96 grs., bi-chromate of potash 48 grs., prussiate of potash 8 grs.; boil the extract 2 minutes, remove from the fire, and stir in the others, and it is ready for use. Premium article.

Brilliant French Varnish for Leather.

Spirits wine 3-4 pt., vinegar 5 pts., gum senegal in powder 1-2 lb., loaf sugar 6 oz., powdered galls 2 oz., green copperas 4 oz. Dissolve the gum and sugar in the water, strain and put on a slow fire, but don't boil; now put in the galls, copperas and alcohol, stir them well for five minutes, set off, and when nearly cool strain through flannel and bottle for use. It is applied with a pencil brush. Most superior.

To Raise a Nap on Cloth.

After the article is properly cleaned, soak it in cold water for half an hour, put it on a board and rub the threadbare parts with a half-worn hatter's card filled with flocks, or with a teazel or a prickly thistle, until a nap is raised, then lay the nap the right way with a hard brush, and hang up to dry.

Gold Varnish for Iron, Leather, Wood or Stone.

Tumeric 1 dr., gamboge 1 dr., oil turpentine 2 pts., shellac 5 oz., sandarach 5 oz., dragon's blood 7 drs., thin mastic varnish 1 oz.; digest with occasional agitation for fourteen days, then set aside to refine, and pour off the clear.

Black Reviver for Broadcloth.

Bruised galls 1 lb., logwood 2 lbs., green vitriol 1-2 lb., water 4 qts.; boil two hours, strain, and it is ready for use.

Potter's Patent Invisible Waterproof for Cloth.

Imbue the cloth on the wrong side with a solution of isinglass, alum and soap, dissolved in water, forming an emulsion of a milky thickness; apply with a brush, rubbing in well. When dry it is brushed on the wrong side against the grain, and then gone over with a brush dipped in water, afterwards rushed down smooth.

Common Waterproof.—Boiled oil 15 lbs., beeswax 1 lb., round litharge 3 lbs.; mix, and apply with a brush, the article being previously stretched against a wall or on a table, after being well washed. To remove grease spots from cloth, apply turpentine to soften, then rub well with castile soap, and afterwards wash off with more turpentine.

Clothing Renovator.

Soft water 1 gal.; make a strong decoction of logwood by boiling the extract with the water; strain. When cool add 2 oz. gum arabic in powder, bottle, cork well and set aside for use. Clean the garment well from grease and dirt and apply the above liquid with a sponge, evenly. Dilute to suit the color, and hang in the shade to dry; afterwards brush the nap smooth and it will look like new.

Varnish—Five Different Sorts.

Common Oil Varnish.—Resin 4 lbs., beeswax 1-2 lb., boiled oil 1 gal.; mix with heat, then add spirits turpentine 2 qts.

Mastic Varnish.—Mastic 1 lb., white wax 1 oz., oil turpentine 1 gal.; reduce the gums small, then digest it with heat in a glass vessel till dissolved.

Cabinet Makers' Varnish.—Pale shellac 700 lbs., mastic 6 lbs., strongest alcohol 1000 lbs.; dissolve. Dilute with alcohol Small quantity, same proportions.

Turpentine Varnish.—Resin 1 lb., boiled oil 1 lb.; melt, then add turpentine 2 lbs.; mix well.

Copal Varnish (pale).—Pale African copal 1 part; fuse, then add hot pale oil 2 parts. Boil till the mixture is stringy, then cool a little, and add spirits turpentine 3 parts.

Savage's Printing Ink.

Pure balsam copaiba 9 oz., lampblack 3 oz., indigo and prussian blue, each 5 drs., Indian red 3-4 oz., yellow soap 3 oz.; mix and grind to the utmost smoothness.

German Fly Paper.

Take 2 oz. dry starch in powder, add 1 oz. arsenic, and mix completely together, afterwards make them into a thin solution with sweetened water, then dip sheets of common brown paper into the mixture, saturate completely and hang up to dry.

Red-Hot Fireballs Skipping on Water.

If you throw a few grains of that wonderful substance called potassium on the surface of cold water, it will at once burst into a beautiful rose-colored flame and skip from side to side of the vessel in a wonderful manner.

Fire Proofing for Clothing.

Make a strong solution of alum in water or sal amoniac, or ammonia will answer equally well. Soak the fabric well in this solution, afterwards dry. This treatment imparts to cotton or linen incombustibility.

Important to Clothiers.

To prevent the ravages of moths, sprinkle cayenne pepper, cloves, pepper corns, pimento corns, or the cuttings of Russia leather among the clothes; or oven-dried cloves, cedar and rhubarb, each 1 oz., well powdered and mixed, will preserve and perfume the clothing.

Compound Tobacco from Herbs.

Thyme, marjoram and hyssop, each 2 lbs., coltsfoot 3 lbs.

betony and eyebright, each 4 lbs., rosemary and lavender, each lbs.; mix, press together, and cut in imitation of common tobacco.

For Cigar Makers.—Water 1 gal., molasses 1 qt., refined nitre 2 oz., juice of the herbs coltsfoot, lovage and betony, each oz., oil birch 2 drs., tobacco camphor 5 grs.; the two last must be dissolved in a little alcohol before mixing; stir the whole together; immerse your inferior or common tobacco in the mixture for 4 days; afterwards dry out of the sun, and you will have tobacco equal to the best imported.

Best Harness Varnish Extant.

Alcohol 1 gal., white turpentine 1 1-2 lbs., gum shellac 1 1-2 lbs., Venice turpentine 1 gill. Let them stand by the stove till the gums are dissolved, then add sweet oil 1 gill, and color if you wish it, with lampblack 2 oz. This will not crack like the old varnish.

Another.—Melt together 8 oz. beeswax and 1 oz. oil turpentine; add 2 oz. ivory black, 1 oz. prussian blue, 1-4 oz. copal varnish; apply with a brush and polish with a duster.

Another.—Isinglass, or gelatine, and indigo, each 1-4 oz., logwood 4 oz., soft soap 2 oz., glue 4 oz., vinegar 1 pt.; mix by heat, and strain.

Cement for Leather and Cloth.

Gutta percha 1 lb., india rubber 4 oz., pitch 2 oz., shellac 1 oz., oil 2 oz.; melt and use hot.

Cement for Mending Crockery, Which is Transparent.

Take 1 lb., white shellac, pulverized, 2 oz. clean gum mastic; put these into a bottle, and then add 1-2 lb. of sulphuric ether. Let it stand half an hour, and then add half a gallon 90 per cent. alcohol; shake occasionally till it is dissolved. Heat the edges of the article to be mended, and apply the cement with a pencil brush; hold the article firmly together till the cement cools.

Furniture Polish.

Take 1 lb. of beeswax and scrape it into shavings in a pan; add half a gallon spirits of turpentine, and 1 pint linseed oil. Let it remain for twelve hours, then stir it well with a stick into

liquid; while stirring add 1-4 lb. shellac varnish, and 1 oz. alkanet root. Put this mixture into a gallon jar, and stand it before a fire, or in an oven for a week, (to keep it just warm), shake it up three or four times a day. Then strain it through a hair sieve into half and quarter pint bottles, corked and sealed with a pretty label in front. *Directions for Use.*—Pour about a tea spoonful on a ward of baize, go lightly over the face and other parts of mahogany furniture, then apply a similar ward dry briskly, and in three minutes it will produce a dark brilliant polish unequaled. This recipe is of great value.

Patent Gold and Silver Counterfeit Detector.

Any man of common business tact cannot fail to make a first rate living by the sale of it. No man will think a dollar is spent for this information alone, as it is a certain detector.

Recipe.—Take 1 oz. nitrate of silver, pure crystals, and 1 qt. pure rain water; add together, shake well, and it is ready for use. To be put up in very small phials. Retail for 25 cents.

Magic Copying Paper.

Lard oil, mixed as follows: *Blue Paper.*—Prussian blue, as thick as cream. *Black Paper.*—Lamp black. *Red Paper.*—Venetian red. *Green Paper.*—Chrome green. Put on paper corresponding with the colored paint. Put on with a sponge and wipe off as dry as convenient. Then lay them in alternate layers with sheets not colored, and press until the oil is out nearly as possible. Cut the sheets four inches wide and six inches long; put four sheets together, one of each color, and sell for 25 cents per package. The first cost will not exceed three cents. *Directions for writing with this paper.*—Lay down the paper upon which you wish to write or draw, then lay on the copying paper, and over this, lay any scrap of paper you choose; then take any hard pointed substance, and write as you would with a pen.

Green Paint, Cheap and Beautiful.

Take 4 lbs. Roman vitriol, pour on a tea-kettle of boiling water; when dissolved, add 2 lbs. pearlash, and stir the mixture well with a stick until the effervescence ceases; then add 1

b. of pulverized yellow arsenic, and stir the whole together well with a stick. Lay it on with a paint brush, and if the work has not been painted before, two or even three coats will be required. If a pea green is required, put in less, if an apple green, more of the yellow arsenic.

How to Plate Copper, Brass, or German Silver.

First, cut into small pieces a 25 cent piece, and put it into an earthen vessel with 1-2 oz. nitric acid. Second, put the vessel into warm water, uncovered, until it dissolves. Third, add 1-2 gill of water, and 1 teaspoonful fine salt; let it settle. Fourth, strain off and repeat, adding water to the sediment until the acid taste is all out of the water. Fifth, add, finally, about a pint of pure water to the sediment, and 4 scruples of cyanide of potash, and all is ready. Sixth, put in the bottom of the solution a piece of lime, about two inches long, one inch wide, and one-eighth of an inch thick. After cleaning, immerse the article to be plated in the solution about half a minute, letting it rest on the lime. Seventh, wipe off with a dry cloth, and repeat once. Polish with buckskin. Thickness of plate can be increased by repeating.

How to Build Gravel Houses.

This is the best building material in the world. It is four times cheaper than wood, six times cheaper than stone, and superior to either. Proportions for mixing: To 8 barrows of slaked lime, well deluged with water, add 15 barrows of sand: mix these to a creamy consistency, then add 60 barrows of coarse gravel, which must be worked well and completely; you can then throw stones into this mixture of any shape or size, up to 10 inches in diameter. Form moulds for the walls of the house by fixing boards horizontally against upright standards, which must be immovably braced so that they will not yield to the immense pressure outward as the material settles; set the standards in pairs around the building where the walls are to stand, from 6 to 8 feet apart, and so wide that the inner space shall form the thickness of the wall. Into the moulds thus formed, throw in the concrete material as fast as you choose, and the more profusely the better. In a short time the gravel will get as

hard as the solid rock. Full directions for building by this method can be obtained in Fowler & Wells' book, entitled "Home for All."

How to Write on Glass in the Sun.

Dissolve chalk in aqua fortis to the consistency of milk, and add to that a strong solution of silver. Keep this in a glass decanter well stopped. Then cut out from a paper the letters you would have appear, and paste the paper on the decanter or jar which you are to place in the sun in such a manner that its rays may pass through the spaces cut out of the paper, and fall on the surface of the liquor. The part of the glass through which the rays pass will turn black, whilst that under the paper will remain white. Do not shake the bottle during the operation. Useful for lettering jars, &c., for druggists.

To Petrify Wood.

Gem salt, rock alum, white vinegar, chalk, and pebbles powder, of each an equal quantity. Mix well together. If after the ebullition is over, you throw into this liquid any wood or porous substance it will turn into stone in 4 or 5 days.

Storm Glasses.

Camphor 4 parts, powdered sal ammoniac 1 part, alcohol 32 parts. Dissolve and keep in a glass tube or bottle, covered with bladder.

To Prevent Flies Injuring Picture Frames, Glasses, &c.

Boil three or four onions in a pint of water, then with a gilding brush do over your glasses and frames, and the flies will not light on the article so washed. This may be used without apprehension, as it will not do the least injury to the frame.

Positive Cure for Poll Evil or Fistula.

Common potash dissolved in 1-2 pint water, 1 lb.; add 1-2 oz. belladonna extract and 1 oz. gum arabic, dissolved in a little water, work all into a paste with wheat flour, and bottle up tight. *Directions.*—Clean the sores well with castile soap suds, then apply tallow all around them, next press the above paste

to the bottom of the orifice; if they are very deep, dilute the mixture and inject it with a small syringe to the very bottom. Repeat every two days till the callous fibrous base around the poll evil or fistula is completely destroyed. If very bad, put a piece of oiled cloth over the sores, which can be healed afterwards with Sloan's horse liniment.

To Melt Steel as Easily as Lead.

This apparent impossibility is easily performed by heating the bar of iron or steel red hot, and then touching it with a roll of brimstone, when the metal will drop like water. Red hot iron can be easily cut with a saw.

The New and Beautiful Art of Transferring on to Glass.

Colored or plain Engravings, Photographs, Lithographs, Water Colors, Oil Colors, Crayons, Steel Plates, Newspaper Cuts, Mezzotinto, Pencil Writing, Show Cards, Labels—or, in fact, anything. *Directions.*—Take glass that is perfectly clear—window glass will answer—clean it thoroughly; then varnish it, taking care to have it perfectly smooth; place it where it will be entirely free from dust; let it stand over night; then take your engraving, lay it in clear water until it is wet through (say ten or fifteen minutes), then lay it upon a newspaper, that the moisture may *dry from the surface*, and still keep the other side damp. Immediately varnish your glass the *second* time, then place your engraving on it, pressing it down firmly, so as to exclude every particle of air; next rub the paper from the back, until it is of uniform thickness—so thin that you can see through it, then varnish it the *third* time, and let it dry. *Materials used for the above Art.*—Take two ounces balsam of fir, to one ounce of spirits of turpentine. Apply with a camel's hair brush.

How to Form Water Springs.

The finest springs can be made by boring, which is done by forcing an iron rod into the earth by its own weight, turning it round and forcing it up and down by a spring pole contrivance. The water will sometimes spout up several feet above the surface. Tin pipes are put down in the hole after the water is found. Depressed situations having a southern exposure with

rising ground towards the north are the best situations in the United States or the Canadas to find water.

To Extract Teeth Without Pain.

The Parisian dentists use ice very successfully in their business. If properly applied to a tooth, or the gum covering a tooth, for five or six minutes previous to extraction, it will produce almost total insensibility to pain during the operation, if it is performed quickly. A slight shock with a properly arranged galvanic battery will produce the same effect. The above are equally applicable to deaden pain previous to any surgical operation.

To Burn Lime Without a Kiln.

Make a pyramidal pile of large limestones with an arched furnace next the ground for putting in the fuel, leaving a narrow vent or funnel at the top; now cover the whole pile with earth or turf in the way that charcoal heaps are covered, and put in the fire. The heat will be more completely diffused through the pile if the aperture in the top is partially closed. This produces a superior article of lime.

Fire Under Water.

This singular phenomenon is caused by placing a quantity of pulverized chlorate of potash in an empty tumbler; put a few chips of phosphorus on the chlorate of potash. Now fill the tumbler with water and pass a small quantity of sulphuric acid through a glass tube on the phosphorus in the tumbler, which will at once take fire and burn with great splendor.

Brewers' Department.

Giving Directions for the Manufacture of nearly all the Domestic Wines, Ciders, Beers, and other Drinks, how to Preserve them, and to Restore them when Injured.

Notice to Brewers.

Where spirits are mentioned, it signifies high wines rectified and reduced to hydrometer proof. Proof spirit signifies the same thing. Common whisky is much below this proof, but a good substitute may be produced from rectified whisky by depriving it of its taste and odor, by means of a process which renders it suitable for use. The whisky should be of proper strength and treated as follows: (this process destroys the fusil oil, and precipitates the verdigris to the bottom.)

To 40 gals. whisky add 1 1-2 lbs. unslaked lime, 3-4 lb. powdered alum, and 1-2 pt. spirits of nitre; stir well and let it stand 24 hours. Then draw off into another cask, avoiding the sediment. It is then fit for use. This is called neutral spirits. All oils used must be cut in 90 per cent. alcohol, using 1 qt. alcohol to 2 oz. oil, and it should stand 24 hours before using.

Cider Without Apples.

Water 1 gal., common sugar 1 lb., tartaric acid 1-2 oz., yeast 1 tablespoonful; shake well; make in the evening, and it will be fit for use the next day. In quantities for bottling, put in a barrel 5 gals. hot water, 30 lbs. common sugar, 3-4 lb. tartaric acid, 25 gals. cold water, 3 pts. hop or brewer's yeast worked

into paste with 1 pt. water and 1 lb. flour. Let it work in the barrel 48 hours, the yeast running out at the bung all the time, putting in a little occasionally to keep it full; then bottle, putting in two or three broken raisins to each bottle, and it will nearly equal champagne.

Another.—Soft water 8 gals., brown sugar 8 lbs., tartaric acid 7 oz., yeast 1 qt.; mix well in a cask, stirring thoroughly; after standing 24 hours with the bung out, then bung up close, add 1 gal. spirits, let it stand 48 hours, when it is ready for use.

Champagne Cider.

Good pale cider 8 gals., spirits 3 gals., sugar 4 lbs.; mix, and let it stand two weeks, then fine with 1-2 gal. skimmed milk. This will be very pale, and a similar article, when properly bottled and labeled, opens so brisk that even good judges have mistaken it for genuine champagne.

Superior Raisin Wine.

Take 30 lbs. chopped raisins, free from stems and dust, put them in a large keg, and add 8 gals. soft water, let them stand two weeks unbunged, shaking occasionally (in a warm place in winter), then strain through woolen or filter, color with burnt sugar, bottle and cork well for use. For bar use, add 1 pt. good brandy to each gallon. The more raisins the better the wine, not exceeding 5 lbs. to each gal.

Currant and Other Fruit Wine.

To every gal. of expressed juice add 1 gal. soft water, 8 lbs. brown sugar, 1 1-2 oz. cream tartar, and 1 pt. brandy to every 6 gals. Some prefer it without brandy. After fermentation take 4 oz. isinglass dissolved in 1 pt. of the wine. and put to each barrel, which will fine and clear it, when it must be drawn into clean casks, or bottled, which is preferable.

Raisin Wine Equal to Sherry.

Boil the proper quantity of water and let it stand till cold. To each gal. of this water add 4 lbs. chopped raisins, previously well washed and freed from stalks; let the whole stand for one month, stirring frequently, then remove the raisins and bung up closely for one month more, then rack into another vessel,

leaving all sediment behind, which must be repeated till it becomes fine; then to every 10 gals. add 6 lbs. fine sugar, and 1 doz. good oranges, the rinds being pared very thin and infused in 2 qts. brandy, which should be added to the liquor at its last racking. Let the whole stand three months in the cask, then bottle. It should remain bottled 12 months. To give it the flavor of madeira, when it is in the cask put in a couple of green citrons, and let them remain until the wine is bottled.

Port Wine.

Worked cider 40 gals., good port wine 12 gals., good brandy 3 gals., pure spirits 6 gals.; mix. Elderberries and sloes and the fruit of the black haw, make a fine purple color for wines, or use burnt sugar.

Various Wines.

To 28 gals. clarified cider add 1 gal good brandy, crude tartar (this is what is deposited by grape wines) 1 lb., of any kind of wine you wish to imitate 5 gals., sweet milk to settle it 1 pint. Draw off 36 hours after thoroughly mixing.

British Madeira.

Pale malt 1 bush., boiling water 12 gals.; mash and strain; then add white sugar 4 lbs., yeast 1 lb.; ferment; next add raisin or cape wine 3 qts., brandy 3 qts., sherry 2 qts., port 2 qts.; bung down. The malt may be mashed again for bottle beer.

American Champagne.

Good cider (crab apple cider is best) 7 gals., best fourth proof brandy 1 qt., genuine champagne wine 5 qts., milk 1 gal., bi-tartrate of potassa 2 oz.; mix, and let it stand a short time. Bottle while fermenting. An excellent imitation.

Old Bourbon Whisky.

To 40 gals. spirits add 5 gals. good bourbon whisky, spirits of nitre 2 oz., fusil oil from corn 2 oz.; put in 1 qt. alcohol; let it stand 4 days.

British Champagne.

Loaf sugar 56 lbs., brown sugar (pale) 48 lbs., water (warm) 45 gals., white tartar 4 oz.; mix, and at a proper temperature

add yeast 1 qt., afterwards sweet cider 5 gals., bruised wild cherries 14 or 15 oz., pale spirit 1 gal., orris powder 1-2 oz. Bottle while fermenting.

Morella Wine.

To each qt. of the expressed juice of the morella or tame cherries, add 3 qts. water and 4 lbs. coarse brown sugar; let them ferment, and skim till worked clear; then draw off, avoiding the sediment at the bottom. Bung up, or bottle, which is best for all wines, letting the bottles lie always on the side, either for wines or beers.

Blackberry and Strawberry Wine

Are made by taking the above wine when made with port wine, and for every 7 gals., from 4 to 6 qts. of the fresh fruit bruised and strained are added, and let stand four days, till the flavor is extracted. When bottling add 3 or 4 broken raisins to each bottle.

Irish Whisky.

To 40 gals. proof or neutral spirits add 60 drops creosote dissolved in 1 qt. alcohol, acetic acid 2 oz., loaf sugar 1 lb.; let it stand 24 hours. The addition of five gals. of the kind of whisky, to be imitated, improves the above.

Old Rye.

Take 1-2 peck dried peaches; bake, scorch and roast them in a stove, but don't burn; bruise and put them in a woolen pointed bag, and leach good common whisky over them twice slowly; this is for one barrel; add afterwards 12 drops aqua ammonia to each barrel. With age you will have whisky equal to Old Rye.

Monongahela Whisky.

Common whisky 36 gals., dried peaches 2 qts., rye burnt and ground as coffee 1 qt., cinnamon, cloves and allspice bruised, 1 oz. each, loaf sugar 5 lbs., sweet spirits of nitre 2 oz.; put these in 4 gals. pure spirits, shake every day for 1 week, then draw off and add the whole to the 36 gals. whisky.

Scotch Whisky.

To 40 gals. pure spirit add 5 gals. Scotch or Irish whisky;

creosote 1-4 oz. dissolved in 1 qt. alcohol, loaf sugar 1 lb.; let it stand ten days.

Note.—The peculiar flavor of Scotch whisky may be nicely imitated by adding a few drops of pure creosote dissolved in a little acetic acid, to 2 or 3 gals. of good London gin; and the imitation will be still more perfect if the liquor is kept some months before drinking it.

Drogheda Usquebaugh.

To 1 gal. brandy add stoned raisins 1 lb.; cinnamon, cloves, nutmegs and cardamons, each 1 oz., crushed in a mortar, saffron 1-2 oz., rind of 1 orange, and sugar candy; shake these well. In 14 days afterwards fine for use.

Brandy.

To 40 gals. pure or neutral spirits add 1 lb. crude tartar dissolved in 1 gal. hot water, acetic ether 1-4 pt. bruised raisins 6 lbs., tinct. kino 2 oz., sugar 3 lbs., color with sugar coloring. Let it stand 14 days and then draw off.

French Brandy.

Pure spirit 1 gal., best fresh brandy, or any you wish to imitate, 1 qt., loaf sugar 2 oz., sweet spirits of nitre 1-2 oz., a few drops of tinct. of catechu or oak bark, to roughen the taste, if desired, and color to suit.

Pale Brandy

Is made the same as by the above receipt, using pale instead of the French, and using only 1 oz. tinct. of kino for every 5 gals.

London Sherry.

Chopped raisins 400 lbs., soft water 100 gals., sugar 45 lbs., white tartar 1 lb., cider 16 gals. Let them stand together in a close vessel one month—stir frequently. Then add of spirit 8 gals., wild cherries bruised 8 lbs. Let them stand one month longer, and fine with isinglass.

Cherry Brandy.

To every 10 gals. of brandy made by the receipt for French brandy, add 3 qts. of wild black cherries, stones and all bruised, crushed sugar 2 lbs.; let it stand for one week, then draw or

rack it off as it is wanted for use. Do not use the bitter almond oil in any case, as it is the rankest poison.

Another.—Good whisky 10 gals., wild black cherries 5 qts. well bruised with stones broken, common almonds shelled, 1 lb., white sugar, cinnamon, cloves and nutmeg, well bruised, of each 1-2 oz.; mix, and let them stand 12 days, and draw off. This with the addition of 2 gals. of brandy, makes most superior cherry brandy.

Blackberry Brandy.

Take 10 gals. of No. 2 brandy and use 5 qts. nice rich blackberries mashed; macerate the berries in the liquor for 10 days; then strain off, and add 3 oz. sugar to each gallon. If strawberries are used, work the same proportions with only half the quantity of sugar.

Cognac Brandy.

To every 10 gals. of pure spirits add 2 qts. N. England rum, or 1 qt. Jamaica rum, and from 30 to 40 drops of oil cognac cut in 1-2 pint of alcohol, and color with burnt sugar to suit.

English Patent Wine from Rhubarb.

To each gal. of juice add 1 gal. soft water, in which 8 lbs. of brown sugar has been dissolved, fill a keg or barrel with this proportion, leaving the bung out, and keep it filled with sweetened water as it works off, until clear. Any other vegetable extract may be used if this is not liked, then bung down or bottle as you please. The stalks will yield 3-4 their weight in juice. Stand 1 month and fine with isinglass. This wine will not lead to intemperance.

Rum Shrub.

Tartaric acid 5 lbs., pale sugar 100 lbs., oil lemon 4 drachms, oil orange 5 drachms; put them into a large cask (80 gals.) and add water 10 gals. Rummage till the acid and sugar are dissolved, then add rum (proof) 20 gals., water to make up 55 gals. in all, coloring 1 qt. or more. Fine with 12 eggs. The addition of 12 sliced oranges will improve the flavor.

Holland Gin.

To 100 gals. of rectified spirits add (after you have cut the oils well) 1 1-2 oz. of the oil of English juniper, 1-2 oz. of angelica

essence, 1-2 oz. of the oil of coriander, and 1-2 oz. oil caraway; put this into the rectified spirit and rummage well. This is strong gin. To make this UP, as it is called by the trade, add 45 lbs. of loaf sugar, dissolved; then rummage the whole well together with 4 oz. roche alum. For finings, add 4 oz. salts of tartar.

Rum.

Pure spirits 1 gal., 1 qt. of the kind of rum you wish to imitate, 1-2 oz. oil of carraway—is enough for 6 gals.

Philadelphia Beer.

Take 30 gals. water, brown sugar 20 lbs., ginger root bruised 1-4 lb., cream tartar 1 1-4 lbs., carbonate of soda, 3 oz., oil of lemon (cut in a little alcohol) 1 teaspoonful, the whites of 10 eggs well beat, hops 2 oz., yeast 1 qt. The ginger root and hops should be boiled for 20 or 30 minutes in enough of the water to make all milk-warm, then strained into the rest, and the yeast added and allowed to work itself clear. Then bottle.

Ginger Beer.

Take 5 1-2 gals. water, 3-4 lb. ginger root bruised, tartaric acid 1-2 oz., white sugar 2 1-2 lbs., whites of 3 eggs well beat, 1 small teaspoonful lemon oil, yeast 1 gill, boil the root for 30 minutes in 1 gal. of the water, strain off, and put the oil in while hot, mix, make over night, in the morning skim and bottle, keeping out the sediments.

Lemon Beer.

To make 20 gals., boil 6 oz. of ginger root bruised, 1-4 lb. cream of tartar, for 20 or 30 minutes in 2 or 3 gals. water; this will be strained into 13 lbs. coffee sugar, on which you have put 1 oz. oil of lemons, and 6 good lemons all squeezed up together, having warm water enough to make the whole 20 gals., just so hot that you can hold your hand in it without burning, or about 90 deg. of heat; put in 1 1-2 pts. of hop or brewer's yeast, worked into paste with 5 or 6 oz. flour. Let it work over night, then strain and bottle for use.

Spruce Beer.

Cold water 10 gals., boiling water 11 gals. Mix in a barrel, add molasses 30 lbs., or brown sugar 24 lbs., oil of spruce, or any

other oil of which you wish the flavor, 1 oz., add 1 pt. yeast and ferment; bottle in two or three days. If you wish white spruce beer use lump sugar. For ginger flavor, use 17 oz. ginger root bruised and a few hops; boil for 30 minutes in 3 gals. of the water, strain and mix all, let it stand two hours and bottle, using yeast of course, as before.

Hop Beer.

Hops 6 oz., molasses 5 qts.; boil the hops till the strength is out, strain them into a 30 gal. barrel, add the molasses and one teacupful of yeast, and fill up with water, shake it well and leave the bung out till fermented, which will be in about 24 hours. Bung up, and it will be fit for use in about three days.

Molasses Beer.

Hops 1 oz., water 1 gal.; boil for ten minutes, strain, add molasses 1 lb., and when lukewarm, yeast 1 spoonful. Ferment.

English Ale.

For 36 gals., take of pale malt 2 1-2 bushels, sugar just boiled to a color 3 lbs., hops 2 1-2 lbs., coriander seeds 1 oz., capsicum 1-2 dr. Work it two or three days, beating it well up once or twice a day; when it begins to fall, cleanse it by adding a handful of salt, and 1 oz. of wheat flour.

Cheap Beer.

Water 15 gals.; boil half the water with 1-4 lb. hops. Then add to the other half in the keg, and well mix with 1 gal. molasses and a little yeast.

To Restore Sour Beer.

Good hops 1-4 lb., powdered chalk 2 lbs.; put in the hole of the cask, and bung close for a few days. For frosted beer, add some finings, a few handfuls of flour, and some scalded hops. For ropy beer, use a handful or two of flour, the same of hops, with a little powdered alum to each barrel; rummage well.

Ginger Wine.

To 1 qt. 95 per cent. alcohol, add 1 oz. best ginger root (bruised but not ground), 5 grs. capsicum, and 1 dr. tartaric acid. Let it stand one week and filter, and add 1 gal. water in which 1 lb.

f crushed sugar has been boiled. Mix when cold. To make the color, boil 1-2 oz. cochineal, 3-4 oz. cream tartar, 1-2 oz. sal-ratus, and 1-2 oz. alum in 1 pt. water, till you get a bright red color.

Table Beer.

Malt 8 bushels, hops 7 lbs., molasses 25 lbs.; brew for 10 bbls. smaller quantity in proportion.

To Keep Cider Sweet and Sweeten Sour Cider.

To keep cider perfect, take a keg and bore holes in the bottom of it; spread a piece of woollen at the bottom of it; then fill with clean sand closely packed; draw your cider from a barrel just as fast as it will run through the sand; after this put it in clean barrels which have had a piece of cotton or linen cloth two by seven inches, dipped in melted sulphur and burned inside of them, thereby absorbing the sulphur fumes (this process will also sweeten sour cider); then keep it in a cellar or room where there is no fire, and add 1-2 lb. white mustard seed to each barrel. If cider is long made or souring when you get it, about 1 qt. of hickory ashes (or a little more of other hard-wood ashes), stirred into each barrel, will sweeten and clarify it nearly equal to rectifying it as above, but if it is not rectified it must be racked off to get clear of the pomace, as, with this in it, it will sour. Oil or whisky barrels are best to put cider in, or 1-2 t. sweet oil to a barrel, or a gallon of whisky to a barrel, or both, may be added with decidedly good effects. Isinglass, 4 oz. to each barrel, helps to clarify and settle cider that is not going to be rectified.

To Improve the Flavor of Beer.

Bruised ginger 1 oz., bruised cloves 1-2 oz., a few scalded hops, and a dozen broken coarse biscuits to every 2 barrels. Stummage well.

To Restore Flat Wine.

Add 4 or 5 gals. of sugar, honey or bruised raisins to every 100 gals., and bung close; a little spirit may be added to roughen; take bruised sloes, or powdered catechu, and add to the wine in suitable proportions; or add a small quantity of bruised berries of the mountain ash, to allay inordinate fermentation,

and to each barrel 1-2 lb. mustard seed, or rack into a freshly sulphured cask.

To Improve the Flavor of Whisky.

Take 1 gal. whisky, add tea 4 oz., allspice 4 oz., caraway seed 4 oz., cinnamon 2 oz.; shake occasionally for a week, and add 1 pt. to a barrel. Let it stand in a jug.

Lemonade.

White sugar 1 lb., tartaric acid 1-4 oz., essence of lemon 30 drops, water 3 qts. Mix.

Soda Syrup.

Loaf or crushed sugar 8 lbs., pure water 1 gal., gum arabic 1 oz., mix in a brass or copper kettle, boil until the gum is dissolved, then skim and strain through white flannel, after which add tartaric acid 5 1-2 oz., dissolved in hot water. To flavor use extract of lemon, orange, vanilla, rose, sarsaparilla, strawberry, &c., 1-2 oz., or to your taste. If you use juice of lemon and 2 1-2 lbs. of sugar to a pint, you do not need any tartaric acid with it. Now use 2 table spoonfuls of syrup to 3-4 of a tumbler of water, and 1-3 teaspoonful of super-carbonate of soda made fine, and drink quick. For soda fountains 1 oz. of super-carbonate of soda is used to 1 gal. of water. For charged fountains no acids are needed in the syrups.

Lemon and Other Syrups.

Where you have lemons which are spoiling and drying up, take out the insides which are yet sound, squeeze out the juice, and to each pint put 1 1-2 lbs. white sugar; add a little of the peel, boil a few minutes, strain and cork for use. This will not require any acid. Orange or raspberry syrups are made in the same ways, with the addition of 1-4 oz. tartaric acid to each pint of juice, and 1-2 teaspoonful of soda to 3-4 of a glass of water with 3 or 4 tablespoonfuls of syrup. If water is added it will not keep so well.

Cream Soda.

Loaf sugar 10 lbs., water 3 gals., warm gradually so as not to burn, good rich cream 2 qts., extract vanilla 1 1-2 oz., extract nutmeg 1-2 oz., tartaric acid 4 oz.; just bring to a boiling heat, or if you cook it any length of time it will crystalize; use 4 or

5 spoonfuls of this syrup, instead of 3, as in other syrups; put 1-3 teaspoonful of soda to a glass, if used without a fountain. For charged fountains no acid is used.

Soda Water—Double Strong.

Water 1 gal., soda 2 oz.; force into it by means of a pump from six to ten times its bulk of carbonic acid gas, obtained from marble. Keep in a cool place, with neck of bottles down.

Bottled Soda Water.

Clear water sweetened, 1 gal., bi-carbonate of soda 10 drs. Fill the bottles with the fluid; add to each bottle 28 grs. tartaric acid. Cork and wire down immediately.

Note.—In getting up any of the above soda drinks, it will be preferable to put 4 oz. carbonate of soda into 1 pt. of water and shake it well. When you wish to make a glass of soda, pour this out and it will foam briskly, instead of using the dry soda as directed.

Freezing Preparation.

Common sal ammoniac well pulverized, 1 part, saltpetre 2 parts; mix well together; then take common soda well pulverized. To use, take equal quantities of these preparations (which must be kept separate and well covered previous to using), and put them in the freezing pot; add of water a proper quantity, and put in the article to be frozen, in a proper vessel; cover up, and your wants will soon be supplied. For freezing creams or wines, this cannot be beat.

Imperial Cream Nectar.

Part First—take 1 gal. water, loaf sugar 6 lbs., tartaric acid 6 z., gum arabic 1 oz. *Part Second*—flour 4 teaspoonfuls, the whites of 5 eggs beat finely together, then add 1-2 pt. of water. When the first part is blood warm, put in the second, boil three minutes, and it is done. *Directions.*—3 table spoonfuls of the syrup to 2-3 of a glass of water; add 1-3 teaspoonful of carbonate of soda made fine; stir well, and drink at your leisure.

Stomach Bitters.

Gentian root 6 oz., orange peel 10 oz., cinnamon 1 oz., anise seed 2 oz., coriander seed 2 oz., cardamon seed 1-2 oz., peruvian

bark unground, 2 oz.; bruise all the articles, and add 1 oz. gum kino, put in 2 qts. alcohol and 2 qts. pure spirit, or good whisky may be used instead of pure spirit; shake occasionally for ten days, and filter through three thicknesses of woolen; then 1-2 pint of this may be added to a gal. of whisky, more or less, as desired.

Punch.

Water 3 gals., tartaric acid 4 oz., or to taste, lump sugar to sweeten, brandy 3 pts., rum 3 pts., the peels of 3 lemons grated, essence of lemon to flavor; rub the essence with a little lump sugar in a mortar, adding a little of the spirit.

Peppermint Cordial.

Good whisky 10 gals., water 10 gals., white sugar 10 lbs., oil peppermint 1 oz. in 1 pt. alcohol, 1 lb. flour well worked in with the fluid, 1-2 lb. burnt sugar to color. Mix, and let it stand one week before using. Other oil in place of peppermint, and you have any flavor desired.

Portable Lemonade.

Tartaric acid 1 oz., white sugar 5 lbs., essence of lemon 1-4 oz. Powder, and keep dry for use. 1 desert spoonful will make a glass of lemonade.

Milk Punch.

Yellow rinds of 24 lemons, steep two days in 2 qts. brandy, add spirits 3 qts., hot water 2 qts., lemon juice 1 qt., loaf sugar 4 lbs., boiling milk 2 qts., 2 nutmegs grated; mix, and in two hours strain through woolen.

Stoughton Bitters.

Gentian 4 oz., orange peel 4 oz., colombo 4 oz., chamomile flowers 4 oz., quassia 4 oz., burnt sugar 1 lb., whisky 2 1-2 gals. Mix and let it stand one week. Bottle the clear liquor.

Sangaree.

Wine, ale, or porter, 1-3 or 2-3 water, hot or cold according to the season of the year, loaf sugar to the taste, with nutmeg.

Coloring for Liquor.

Take 1 lb. white sugar, put it into an iron kettle, moisten a little, let it boil, and burn to a red, black and thick; remove

from the fire and put in a little hot water to keep it from hardening as it cools. Use this to color any liquors needing color, to your taste, or as near the color of the liquor you imitate as you can. Tincture kino is a good color, and 1 oz. gum to 1 pt. alcohol makes the tincture.

Silver-Top Drink.

Water 3 qts., white sugar 4 lbs., oil lemon 1 teaspoonful, white of 5 eggs; beat with 1 table spoonful of flour; boil, to form a syrup; then divide into equal parts, and to one add 3 oz. tartaric acid, to the other 4 oz. carbonate of soda; put in a teaspoonful of each of the syrups (more or less, according to the size of the glass), to 2-3 of a glass of water; drink quick.

To Clear and Fine Liquors.

After all the articles used to prepare any kind of liquors are put in, and they do not become perfectly clear, you will draw into a barrel which has only one head or bottom in it, with a faucet near the bottom, and sift into each barrel from 1 to 3 oz. pulverized lime, which will cause every impurity to settle, when it can be drawn again and returned to clean barrels or bottles, as desired. *White Wines* are generally fined by isinglass in the proportion of 1 1-2 oz. (dissolved in 1 1-2 pints of water, and thinned with some of the wine) to the hogshead. *Red Wines* are generally fined with the whites of eggs in the proportion of 12 to 18 to each pipe; they must be well beaten to a froth with about 1 pt. of water, and afterwards mixed with a little of the wine before adding to the liquor, Rummage well.

Farmers' and Fruit Growers' Department.

Rules for the Management of Cows.

To determine which cows are best for keeping, try their milk separately, and weigh their butter—for sometimes a cow may give much milk and little butter, and *vice versa*. Cows should run dry four or five weeks before calving—if milked closely towards calving, the calves will be poorer. A cow newly come in should not drink cold water in cold weather, but moderately warm slop. Calves intended for raising should be taken from the cow within a few days, and they will be less liable to suck when old. Feed them first with new milk for a time, then skim milk, then sour milk, taking care that all the changes are gradual, by adding only a portion at first; add gradually a little meal. Calves well fed and taken care of, with a quart more of meal daily in winter, will be double the size at two years they would have attained by common treatment. Heifers thus treated may come in at two years old, and will be better than neglected animals at three, and one year of feeding saved. Hearty eaters are desirable for cows, and they may usually be selected while calves. A dainty calf will be a dainty cow. Heifers should be accustomed to be freely handled before calving, and drawing the teats. They will then not be difficult to milk. Begin gradually, and never startle them. In milking cows, divide the time as nearly as practicable between morning and evening, especially at time of early grass, that the udder may not suffer. Persons who milk should keep the nails cut short—animals are sometimes hurt with sharp nails, and are unjustly charged with restlessness. Old cows should be fatted at fifteen years. The dairyman, therefore, who has fifteen cows, should raise a heifer

calf every year to supply the vacancy—if the herd are thirty cows, he should raise two calves, &c. Heifers dried up too early after calving, will always run dry about the same time in after years—therefore be careful to milk closely after the first year, until about three or four weeks before calving, if possible. Spring cows should come in while they are yet fed on hay, and before they are turned to grass, which will be more likely to prevent caked bags and milk fever.

Hogs in Apple Orchards.

It is said by those farmers who have practiced turning hogs into their apple orchards, that the fruit grown the second year and after, is much larger and fairer than when no hogs are allowed to run in the orchards. The secret of the matter is this: The apples that fall to the ground contain worms, and being speedily devoured, the worms have no chance to deposit their eggs for a new progeny of insects to infest the trees the next season. There is reason in this, and it should be tried.

Scab in Sheep.

Take 1 lb. mercurial ointment, and 3 lbs. fresh lard, well mixed together. Turn the sheep upon its back and annoint the bare spot under each leg, and also around each place where the “scab” has appeared. Keep the subject from the weather a few days.

How to Save Your Cherries from Birds.

Make some cats out of old rags. Be sure to make the eyes out of large yellow beads or bright brass buttons, and the birds will not come near, when one of these cats are perched in the tree.

Removing Rust from Saws.

Procure at some drug store, a piece of pumice stone as large as a hen’s egg, grind one side flat on a grindstone, then scour off the rust with the pumice stone and soapsuds. Cover the surface with lard, in which there is no salt.

Care of Steel Plows.

Wash them clean, and as soon as dry, apply a thin coat of any kind of varnish, or boiled linseed oil, or lard melted with a lit-

the resin, which is good. This will keep the polished surface from rusting during winter, and will slip off readily as soon as the plow runs a few rods in the soil.

To Measure a Crib of Corn.

An estimate of the contents of a crib of corn in the ear, may be made as follows:—Level the corn in the crib, measure the length, breadth and height which it occupies; multiply these together, and this product by 0.4 (the decimal 4); this will give the amount in shelled corn—*supposing a bushel of ears will produce but a half bushel of grain.* If the above product be multiplied by 0.8, we will have the actual contents of corn in the ear. Ears which are very productive will yield more than half for this, proper allowance is to be made.

Directions for Setting and Pruning Grape Vines.

Directions for Setting.—When vines have been removed from the earth, the roots should be kept from drying. It is a good way to wind the roots around the bottom of the stock into a small bunch, and cover them with bog moss, keeping the whole well moistened with soft water, until the ground is thoroughly prepared for setting.

To Prepare the Ground.—Spade one and one half feet deep; manure with ashes at the rate of one peck to the square yard thoroughly mixed with the soil about ten inches deep. Set the roots in their natural position as near as possible.

For Autumn Pruning.—Soon after the leaves fall, cut the main stalk or canes back to any desired length. Cut the side canes back to within from one to three buds of the old stalk.

Summer Pruning.—When two shoots start from the same bud, break off the smaller one. Break off the small canes or shoots to keep the vines thin, and never allow one cane to ride or shade another until after the middle of August, when they need no more pruning until fall.

How to Feed Grain.

It is a poor economy to feed any kind of grain whole or uncooked, to any stock except sheep. They do their own corn grinding to advantage, except when being rapidly fattened. I

whole corn be fed, pour boiling water over it and let it stand twelve hours; and if boiled half an hour after that, it is all the better.

Remedy for Warts on Cows' Teats.

Warts on cows' teats usually extend no deeper than the skin. They should not be removed while the cow gives milk. The most effectual way is to take hold of the end of a wart with pliers, and cut it off with sharp shears. The cut should not be deeper than the skin. This remedy will not hurt a cow as much as clipping the skin does sheep, when they are being sheared; or a piece of small wire may be twisted around a large wart sufficiently tight to obstruct the circulation of the blood, and left on till the wart drops off, leaving the surface smooth.

Feeding Stock.

Feed little and often is the rule. How little and how often, may be asked. So little that the stock will eat up clean what is given them morning, noon and night; and in the long, cold nights of winter, a feed just before bed time, say about nine o'clock, is advisable. This we call often; that is, four times a day. Though the quantity should be such as to be eaten up clean, yet it should be enough to keep the stock in good, thrifty condition. No starving or half feeding them. This does not pay.

Bleeding Hogs.

Bleeding, is a remedy for most of the diseases to which a hog is liable, and one of the best places to bleed a hog, is in the roof of the mouth. They should not be bled from the artery inside the fore-arm just above the knee, because it is more difficult to stop the flow of blood there than in the roof of the mouth. In the latter place it is stopped by applying a cloth well saturated with cold water.

Remedy for Bloat in Cattle.

The term bloat, signifies a gaseous distention of the stomach and bowels; it is occasioned by the evolution of gas from food in a state of fermentation, which results from an impaired state of the digestive functions. The best remedy for the same is as follows:—Dissolve in a quart of warm water, about two ounces

of hyposulphite of soda; then add two ounces of fluid extract of ginger, and drench the animal with the same; give enemas of soap-suds about every twenty minutes, or until the animal passes flatus from the rectum, when immediate relief is the result. Every farmer should keep a supply of the hyposulphite of soda on hand; it is a valuable medicine for flatulency or windy distension in all its forms, and combined with a small quantity of ginger and golden seal, it makes an efficient remedy for colic occurring in horses.

Dry Hay for Cows in Summer.

Cows sometimes get a surfeit of grass, especially in wet, warm weather, when the grass is succulent and rich. This feed distends the bowels uncomfortably. An armful of dry hay once a day, will serve to absorb some of this moisture, and benefit the cow in several respects.

Scraping Fruit Trees.

Scrape dead bark from trunks and large branches of trees, and in dry weather wash with this compound: boil down in an iron vessel, 1 lb. of sal-soda and dissolve in 1 gal. of rain water. Two applications a year of this will keep trees clean and free from borers.

Grafting Fruit Trees.

An important discovery has been made in regard to multiplying choice fruit trees. Instead of making use of a graft, a slip is taken from an apple-tree, and planted in a potato, so that a couple of inches of the slip remain visible. It soon takes root, develops itself, and finally becomes a handsome tree, bearing fine fruit. This method was first adopted by a French gardener.

How to Make a Ewe Own a Strange Lamb.

When you find an ewe with a dead lamb, bleating piteously and mourning over it, if you wish her to adopt another, catch the ewe, milk her own milk upon the lamb; then, removing the dead one out of her sight, step back out of the way and witness the joy of the mother at the supposed restoration of her offspring.

How to Prevent Bugs from Eating Cucumber, Squash, or Other Vines.

Wet feathers with Spirits of Turpentine and stick two or three in each hill. It will be necessary to repeat this after each rain.

To Make Rope Pliable.

Considerable difficulty is sometimes experienced in handling new rope on account of stiffness. This is especially the case when it is wanted for halters and cattle ties. Every farmer is aware how inconvenient a new, stiff rope halter is to put on and tie up a horse with; new ropes are frequently unsafe for tying cattle with for the reason that they are not pliable enough to knot securely. All this can be remedied, and new rope made as pliable and soft at once as after a year's constant use, by simply boiling it for two hours in water. Then hang it in a warm room and let it dry thoroughly. It retains its stiffness until dry, when it becomes perfectly pliable.

How to Kill Lice on Cattle.

A writer recommends a mixture of lard and kerosene oil—a little more lard than oil—well mixed and thoroughly rubbed into the hair once or twice, as a complete cure for lice on cattle. It is worth the trial.

To Resuscitate Chilled Lambs.

Fill a bucket or other convenient vessel with lukewarm water, and immerse the lamb, holding it by the head; care being taken to keep the nose above the water. Keep it in until it begins to struggle, then take it out and wipe dry. By this time the lamb will usually be able to stand without assistance, when it can be carried to its dam. Take care and not let it get chilled again; It will be more difficult to restore the circulation.

Manure for Sandy Soil.

Muck composted with lime or ashes is one of the best manures to use upon a sandy soil.

Cheap Paint for Barns.

An excellent and cheap paint for rough wood-work is made of 6 lbs. of melted pitch, 1 pt. of linseed oil, and 1 lb. of brickdust, or yellow ochre.

Feeding Poultry.

The cheapest and most advantageous food to use for fattening every description of poultry, is ground oats. These must not be confounded with oat meal, or with ordinary ground oats. The whole of the grain is ground to a fine powder; nothing of any kind is taken from it. When properly ground, one bushel of the meal will more effectually fatten poultry, than a bushel and a half of any other meal. The greatest point in fattening poultry, is to feed at day-break.

Sows Lying on Their Pigs.

All danger from sows lying on their young, can be obviated by simply fastening poles on the sides of the pen, say a foot from the sides and a foot from the floor. The sow rarely, ever, *lies* on her young; she *crushes* them against the sides of the pen. The poles, by keeping the sow a foot or so from the sides, prevent all danger. It is a simple matter. Any one who can cut down a pole in the woods, and knows how to use a saw and hammer, can spike them together and to the sides of the pen, and the thing is done.

To Preserve Potatoes Until Spring.

Put a quantity of powdered charcoal in the bottom of a potato bin; it will preserve their flavor, and prevent the sprouts from shooting out so early as they otherwise would.

Garget in Cows.

Garget, or "sore udder" in cows, is the cause of much inconvenience and loss to the dairyman, which might be guarded against by a little timely precaution. The disease is caused by the sudden distension of the udder by a copious secretion of milk immediately before, or shortly after parturition, and generally commences with a sore teat. The uneasiness and irritability of the cow, when the teat is touched, makes it difficult to remove the milk, and the vessels become choked with it so that they swell and in some cases burst. Carelessness in milking sometimes produces garget, on account of a portion of the milk being left in the udder at each milking. A little care and attention often save a great deal of trouble and expense. If the udder

er and teats appear much distended, the cow should be milked a few days before calving, in as quiet and gentle a manner as possible. If this precaution has not been taken, and the premonitory symptoms of inflammation have appeared, the best way to manage after parturition is to put the calf to the cow, and allow it to knock the udder about until it becomes limber and free from lumps. In cases where the cow has been neglected until the teat and udder have become so sore that she will not permit the calf to suck her, and refuses to eat, bleeding must be resorted to, a dose of physic administered, and the udder fomented two or three times a day, the milk being drawn off carefully. YOUATT prescribes an ointment which has been found very useful in cases of inflammation of the udder; it is composed of the following ingredients: 1 oz. of camphor, 1 teaspoonful of spirits of wine, 1 oz. of mercurial ointment, and 2 lb. of elder ointment. This mixture should be applied after every milking, the udder being well fomented with warm water, and the remains of the ointment washed off before the next milking. A New York farmer says that a tablespoonful of saltpetre given to a cow once a day, for three or four days, is an effectual remedy for the garget. It can be given in a wash if the cow is hearty, or in a dough pill. Another, which has never been known to fail in a single instance, is this: Give each cow a heaping table spoonful of sulphur three or four weeks in succession in the winter, while they are dry, or it may, in case of necessity, be given at any other time.

Time to Cut Post and Rail Timber.

Post and rail timber should be cut before the sap begins to circulate.

How to Prevent Swine from Eating Their own Young.

Raw roots fed daily before farrowing, is one of the surest preventatives of constipation, and consequently of that depraved state of the stomach and bowels which leads a sow to eat her own young.

Ages of Cattle.

The age of the ox or cow is told chiefly by the teeth, and less perfectly by the horns. The temporary teeth are in part through

at birth, and all the incisors are through in twenty days; the first, second and third pairs of temporary molars are through in thirty days; the teeth have grown large enough to touch each other by the sixth month, they gradually wear and fall in eighteen months; the fourth permanent molars are through at the fourth month; the fifth at the fifteenth; the sixth at two years. The temporary teeth begin to fall at twenty-one months, and are entirely replaced by the thirty-ninth to the forty-fifth month. The development is quite complete at from five to six years. At that time, the border of the incisors has been worn away a little below the level of the grinders. At six years, the first grinders are beginning to wear, and are on a level with the incisors. At eight years, the wear of the first grinders is very apparent. At ten or eleven years, used surfaces of the teeth begin to bear a square mark, surrounded by a white line; and this is perceived on all the teeth by the twelfth year; between the twelfth and the fourteenth year, this mark takes a round form. The rings on the horns are less useful as guides. At ten or twelve months the first ring appears; at twenty months to two years the second; at thirty to thirty-two months the third; at forty to forty-six months the fourth; at fifty-four to sixty months the fifth ring, and so on. But, at the fifth year, the three first rings are indistinguishable, and at the eighth year all the rings; besides, the dealers file the horns.

Age of Sheep.

In sheep, the temporary teeth begin to appear in the first week, and fill the mouth at three months; they are gradually worn, and fall at about fifteen or eighteen months. The fourth permanent grinders appear at three months, and the fifth pair at twenty to twenty-seven months. A common rule is "two broad teeth every year." The wear of the teeth begins to be marked at about six years.

Age of Swine.

The age of the pig is known up to three years by the teeth; after that there is no certainty. The temporary teeth are complete in three or four months; about the sixth month the premolars between the tusks and the first pair of molars appear; in

x or ten months the tusks and posterior incisors are replaced; twelve months to two years the other incisors; the fourth permanent molars appear at six months; the fifth pair at ten months; and the sixth and last at eighteen months.

Corn House—How to Build so as to Keep out Rats and Mice.

This house may be built any desired size, but a very convenient size for a small farm is 14 x 18 feet, with a corn crib on one side with windows on the outside to throw in corn from the wagon, a tier of bins on the opposite side, and a floor through the centre. Get your timber out large; have your posts run from the plate to the ground, where they will set on a stone. Frame your sills into the posts twenty or twenty-five inches from the ground; taper your posts from the sill to the bottom, leaving it about four inches at the foot; then cover the post up to the sill with tin; it being more than up-hill work, no mouse can climb it. Old worn out stove boilers will do to cover with. Side up with good house siding, except on the crib side. Side up as usual, only putting a piece of board the width of your siding wedge-shaped, under each siding on every stud. Make an open floor to admit air at the bottom, and your corn is safe. Thousands of bushels of grain are destroyed annually, by rats and mice alone. Therefore why not build houses similar to the above, and save all this unnecessary waste.

Best Time to Set Cuttings of Currants, Gooseberries, &c.

Cuttings of currants, gooseberries, &c., made in the fall, form a callus, and are ready to strike root and grow as soon as spring opens. When not convenient to plant them in the fall, cut, and chop one-third of their length in mud, placed in a cool cellar, and kept moist by an occasional sprinkling of water.

To Keep Worms Out of Dried Fruit.

It is said that a small quantity of sassafras bark mixed with dried fruit will keep it free from worms for years. The remedy is easily obtained in any locality, and is well worthy an experiment, as it will not injure the fruit in any manner, if it does not prevent the nuisance.

How to Take Bees' Honey Without Destroying the Bees.

The following easy method of taking the honey without destroying the bees, is generally practiced in France:—in the dusk of the evening, when the bees are quietly lodged, approach the hive, and turn it gently over. Having steadily placed it in a small pit previously dug to receive it, with its bottom upwards, cover it with a clean new hive, which has been properly prepared, with a few sticks across the inside of it, and rubbed with aromatic herbs. Having carefully adjusted the mouth of each hive to the other, so that no aperture remains between them, take a small stick and beat gently round the sides of the lower hive for about ten minutes or a quarter of an hour, in which time the bees will leave their cells in the lower hive, ascend, and adhere to the upper one. Then gently lift the new hive, with all its little tenants, and place it in on the stand from which the other hive was taken. This should be done sometime in the week preceding midsummer day, that the bees may have time, before the summer flowers are faded, to lay in a new stock of honey, which they will not fail to do for their subsistence through the winter.

How to Feed Bees.

With the aid of feeding it is perfectly easy to bring any hive of bees through the winter; but to ensure the success of a very light stock, it is essential to keep it also very warm and dry.—Feeding is absolutely necessary when more honey has been taken than the hive can afford, by means of small hives or glasses. Such stocks as are intended to be kept through the winter should weigh twenty pounds or upwards at the end of September; but casts and late swarms seldom attain this weight, unless two or more should have been united. The composition for feeding consists of moist sugar and new beer, the proportion of one pound of sugar to one pint of beer, simmered to the consistency of treacle: to be inserted into the hives by means of small troughs, at night, and removed the next morning early. Should a hive be very poor and weak, it is better to feed in larger quantities each time.

How to Fatten Geese.

An experiment has been tried of feeding geese with turnips cut in small pieces like dice, but not so large, and put into a trough of water; with this food alone the effect was that six geese, each when lean weighing only nine pounds, actually gained twenty pounds each in about three weeks' fattening.

How to Feed Hens so as to Make them Lay.

Corn, before being given to fowls, should always be crushed and soaked in water. The food will thus go further, and it will help digestion. Old bones should be burnt and powdered as fine as samp and kept before them. Hens fed thus have been known to lay the whole of the winter months. In a time of scarcity, and when the food of man is dear, such experiments as proposed are well worth making, and every farmer ought to give it a trial, as it costs nothing.

Remedy for Lambkill Poison.

A farmer who has saved many lambs by it gives the following recipe:—Bruise the boughs of white ash, and boil in water enough to cover them; give a few spoonfuls at a time, once in two hours, and a cure will be effected if given within twenty-four hours after the poison has been taken into the stomach.

Nest Eggs.

To have a supply of these, indistructable to heat or cold, just empty some eggs, as you need them, through as small an aperture as possible; mix up with water to the consistency of cream, some pulverized plaster; fill the shells brimming full; when they have hardened, if you choose to peel them you will find them perfect, and if you think your Bramas will be fastidious about color, a little annatto mixed in will render the illusion perfect.

When to Cut and How to Preserve Grafts.

Grafts can be cut any time from the first of February till the sap begins to start, when the thermometer is above thirty degrees. When cut place them in a dry cellar, and cover them with sand. Some wrap them in a cloth before covering, the

cloth serving to keep the sand from adhering to the grafts, and thus prevents the necessity of washing them when required for use. In the month of February grafts can be sent a long distance by mail, without other covering than paper. If dry when received, burying them in sand in the cellar will soon restore them.

How to Condense Milk.

Place 2 qts. of new milk in a vessel over a slow fire, stir it to prevent burning until it is about the thickness of cream, add one pound of sugar, a little at a time, stirring constantly until it becomes thick and stiff, then spread on plates and dry in the oven or the sun, and powder it with a knife or spoon when it is ready for use and serves for both milk and sugar when dissolved in coffee or tea. Let our dairy-women try it.

Churning Butter.

In churning butter, if small granules of butter appear which do not "gather," throw in a lump of butter and it will form a nucleus and the butter will "come." Thick cream should be thinned with two or three quarts of new milk, just before churning, which will have a tendency to improve the quality of the butter and at the same time diminish the labor one-half.

To Prevent the Feet of Horses from Balling with Snow.

If the frog in the hoofs of horses and the fetlock be cleaned, and well rubbed with soft soap, previous to their going out in snowy weather, it will effectually prevent their falling from what is termed balling with snow. A number of accidents might be prevented by this simple precaution.

Treatment of Horses and Cattle.

The experiment has often been tried of the benefit derived to horses from being well combed and kept clean. It has been found that a horse neglected as to cleanliness will not be so well conditioned, either for fatness or strength, though he gets an abundance of corn; at least it is certain that it would be worth trying. This everybody knows, that the most neglected of the horse race are kept cleaner than the cleanest of the horned cattle, particularly those shut up in houses.

"I have a hint to give," says a contemporary writer; "as the cost can be nothing and the advantage may be great; I read in a description of Norway, that when the cows drink at the hot springs they give more milk than those that drink cold water. Cows drink so much at a time that there is no doubt, when the water is nearly at freezing, they must feel sensibly cooled all over, which will naturally affect their produce of milk. I would therefore propose the experiment of warming the water for milch cows in cold weather.

To Preserve Fruits or Flowers.

Mix one pound of nitre with two pounds of sal ammoniac and three pounds of clean common sand. In dry weather take fruit of any sort not fully ripe, allowing the stalks to remain, and put them, one by one into an open glass, till it is quite full; cover the glass with oiled cloth closely tied down; put the glass three or four inches into the earth in a dry cellar, and surround it on all sides, to the depth of three or four inches, with the above mixture. This method will preserve the fruit quite fresh all the year round.

To Prevent the Dropping off of Grapes.

Make a circular incision in the wood, cutting a ring of bark about the breadth of the twelfth of an inch. The wood acquires greater size about the incision, and the operation accelerates the maturity of the wood, and that of the fruit likewise. The incision should not be made too deep and further than the bark, or it will spoil both the wood and the fruit.

Farriers' Department.

How to Catch Horses.

Horses ought to be trained when colts to be easily caught.— When a horse is incorrigibly bad to catch, never turn him loose without a halter or headstall on. Then always carry some oats, roots, meal, salt, sugar, or something else that he likes, and, after he has tasted a few times, take hold gently of the halter.— Whipping or any harshness immediately after he is caught makes a bad habit worse; but, even if hard to catch, reward him when caught.

To Prevent Horses Being Teased by Flies.

Boil three handfuls of walnut leaves or pennyroyal, in 3 qts. of water; sponge the horse (before going out of the stable) between and upon the ears, neck and flanks.

To Prevent Bots.

Mix a little wood ashes with the horses' drink daily. This will effectually preserve horses against the bots.

Liniment for Galled Backs of Horses.

White lead moistened with milk. When milk cannot be procured, oil may be substituted. One or two ounces will last two months or more.

Remedy for Cracked Hoofs.

Take a piece of copper four inches long and two inches wide, and drill eight holes, four in each end, so as not to interfere with the crack, and screw it fast to the hoof, crossways of the crack; then take a hot iron with a sharp edge and burn the crack at the

edge of the hair, till it goes through to the quick. After this let the horse run on pasture, and it will begin to heal up in a few weeks. This remedy I have tried, and it did the work complete, and I worked the horse all the time. Care should be taken to close the crack tight before the plate is fastened on. So says a practical farmer.

Remedy for Strains in Horses.

Take whiskey, 1-2 pt.; camphor, 1 oz.; sharp vinegar, 1 pt.; mix. Bathe the parts affected.

Another.—Take opodeldoc, warm it, and rub the strained part two or three times a day.

How to Make a Baulky Horse Start Off.

A baulky horse will start right off if you put a handful of dirt or gravel from the road into his mouth. The philosophy of the thing is, it gives him something else to think about.

Another.—Take oil of rhodium and ammonia equal parts; mix and rub a little on their nose and they will start right.

How to Remove a Horse from a Burning Barn.

Horses may generally be removed from a burning barn, without difficulty, if their heads are covered with a cloth or blanket. It is sometimes necessary to apply a twist to their upper lip before they will move.

How to Make Oats and Corn Doubly Nutritious to Horses.

Instead of feeding the oats whole, break them in a mill, and the same quantity will prove doubly nutritious. If corn is to be fed boil it, and give the horses the corn and liquor in which it has been boiled; the result will be, that instead of six bushels in a crude state, three bushels so prepared will be found to answer, and to keep the animals in superior vigor and condition. The above is worthy the attention of those owning horses.

Physic Ball for Horses.

Cape aloes from 6 to 10 drs., castile soap 1 dr., spirits of wine 1 dr., syrup to form the ball. If mercurial ointment be wanted add from 1-2 to 1 dr. of calomel. Previous to physicing a horse and during its operation, he should be fed on bran mashes, al-

lowed plenty of chilled water, and have exercise. Physic is always useful; it is necessary to be administered in almost every disease. It improves digestion and gives strength to the lacteals by cleansing the intestines and unloading the liver, and, if the animal is afterwards properly fed, will improve his strength and condition in a remarkable degree. Physic, except in urgent cases, should be given in the morning and on an empty stomach, and if required to be repeated, a week should intervene between each dose. Before giving a horse a ball, see that it is not too hard or too large.

Points of a Good Horse.

The Arabs express their ideas of the form of a good horse very laconically, when they say he should have—*Four Things Large*:—The forehead, chest, croup and limbs. *Four Things Long*:—The neck and shoulders, upper limbs, body and haunches. *Four Things Short*:—The loins, pasterns, ears and tail.

Cold.

Take a quart of blood from the neck, then give warm mashies with a scruple of nitre in them. Purge with castor and linseed oil, and keep the stable warm.

Solon's Horse Liniment, the Best in Use.

Rosin 4 oz., beeswax 4 oz., lard 9 oz., honey 2 oz.; mix slowly and gently bring to a boil; then add slowly less than 1 pt. of spirits of turpentine, stirring all the time; then remove and stir till cool. Unsurpassed for horseflesh, cracked hoofs, human flesh, &c.

Ringbone and Spavin Cure.

Sweet oil 4 oz., spirits of turpentine 2 oz., oil of stone 1-2 oz.; mix, and apply three times a day. If the horse is over four years old, you will fit a bar of lead just above it, wiring the ends so that it will wear constantly upon the enlargement, and the two together will cure nine cases out of ten in six weeks.

Never-failing Remedy for Bots in Horses.

First give the horse 2 qts. of new milk and 1 qt. of molasses; 15 minutes afterwards give 2 qts. of very strong sage tea; 30

minutes after the tea give 3 pts. (or enough to operate as physic) of curriers' oil. The molasses and milk cause the bots to let go their hold, the tea puckers them up, and the oil carries them completely away. Cure certain in the worst cases.

How to Tame the Wildest Horses.

Take fine grated horse castor, oils of rhodium and cummin; keep these in separate bottles well corked; put some of the oil of cummin on your hand and approach the horse on the windy side. He will then move towards you; then rub some of the cummin on his nose; give him a little of the castor on anything he likes, and get 8 or 10 drops of the oil of rhodium on his tongue; you can then get him to do anything you like. Be kind and attentive to the animal and your control is certain.

Colic Cured in Ten Minutes.

Bleed freely at the horse's mouth, then take 1-2 lb. raw cotton and wrap it around a coal of fire so as to exclude the air; when it begins to smoke, hold it under his nose till he becomes easy. To cure distemper, take 1 1-4 gals. blood from the neck vein, then administer sassafras oil 1 1-2 oz. Cure speedy and certain.

To Cure Founder in Twenty-four Hours.

Boil or steam stout oat straw for half an hour; then wrap it round the horse's leg while quite hot; cover up with wet woolen rags to keep in the steam; in six hours renew the application, take 1 gal. of blood from the neck vein, and give 1 qt. of linseed oil. He may be worked next day.

Cure for Staggers in Horses.

Give a mess, twice a week, composed of bran 1 gal., sulphur 1 table spoonful, saltpetre 1 spoonful, boiling sassafras tea 1 qt., assafoetida 1 1-8 oz. Keep the horse from cold water for half a day afterwards.

Broken-Winded Horses.

This is an incurable disease; all that can be done is to relieve the animal for a time so as to enable him to perform a day's work. To do this make the following Paste-ball:—Assafoetida, 2 oz.; powdered squills, 2 drs.; linseed powder, 1 oz.; honey, as

much as will make the mess. Divide it into four balls, and give one morning and evening. Much benefit may result from bleeding in this disorder at an early period of the complaint. His food should be carrots or turnips. The hay, oats, or whatever is given should be in small quantities at a time, and always sprinkled with clean, soft water.

Remedy for Scratches.

Two ounces castile soap, 2 oz. rosin, 1 oz. lard, 2 oz. copperas and white of an egg; stew it for fifteen minutes and it is fit for use. Bind it on the part for twenty-four hours, then wash it well and the cure is performed.

Soap Liniment for Sprains and Swellings.

Take 1-2 gal. alcohol, 1 pt. soft soap, 4 oz. spirits camphor, and 4 oz. spirits turpentine; stir all over a slow fire. This is cheap and good.

Hoof Bound.

Have the horse shod with shoes narrow at the heel. Have them made with corks one inch long, flaring out from the bottom to the top. Use Solon's Horse Liniment every third day.

How to Tell a Horse's Age.

At two years old, Colt sheds two centre nippers. At three years old, Colt sheds the adjoining teeth. At four years old, Colt sheds outer, or corner teeth. At five years old, bridle tooth is up and six year cups leave two centre teeth below. At seven years old, cups leave adjoining teeth. At eight years old, cups leave outer, or corner teeth. At nine years old, cups leave two centre nippers. At ten years old, cups leave adjoining teeth.—At eleven years old, cups leave corner upper teeth. At twelve years and past, groove in inside of bridle tooth disappears in horse. Mares very seldom have them. When they do, no criterion to be guided by.

Hunters' and Trappers' Department.

The Hunters' Secret.

The following secret applies to *all* animals, as every animal is attracted by the peculiar odor in a greater or less degree; but it is best adapted to land animals, such as Foxes, Minks, Sables, Martins, Wolves, Bears, Wild Cats, &c., &c.

Take one half pound strained honey, one quarter drachm musk, three drachms oil of lavender, and four pounds of tallow, mix the whole thoroughly together, and make it into forty pills, or balls, and place one of these pills under the pan of each trap when setting it.

The above preparation will most wonderfully attract all kinds of animals, and trappers and others who use it will be sure of success.

To Catch Foxes.

Take oil of amber, and beaver's oil, each equal parts, and rub over the trap before setting it. Set in the usual way.

To Catch Muskrat.

In the female muskrat near the vagina, is a small bag which holds from 30 to 40 drops. Now all the trapper has to do, is to procure a few female muskrats and squeeze the contents of the bag into a vial. Now when in quest of muskrats, sprinkle a few drops of the liquid on the bushes over and around the trap. This will attract the male muskrats in large numbers, and if the traps are properly arranged, large numbers of them may be taken.

*.*In trapping Muskrats, steel traps should be used, and they

should be set in the paths and runs of the animals, where they come upon the banks, and in every case the trap should be set under the water, and carefully concealed; and care should be taken that it has sufficient length of chain to enable the animals to reach the water after being caught, otherwise they are liable to escape by tearing or gnawing off their legs.

To Catch Mink.

Take oil of amber, and beaver's oil, and rub over the trap. Bait with fish or birds.

To Preserve Living Fish.

Stop up their mouths with bread steeped in brandy; pour a little brandy into them, pack them in clean straw, and they can be restored to life in fifteen days afterward by immersing in water about four hours.

Secret Art of Catching Fish.

Put the oil of rhodium on the bait, when fishing with a hook, and you will always succeed.

To Catch Fish.

Take the juice of smallage or lovage, and mix with any kind of bait. As long as there remain any kind of fish within many yards of your hook, you will find yourself busy pulling them out.

To Catch Abundance of Eels, Fish, &c.

Get over the water after dark, with a light and a dead fish that has been smeared with the juice of stinking glawdin—the fish will gather round you in large quantities, and can easily be scooped up.

Chinese Art of Catching Fish.

Take *Cocculus Indicus*, pulverize, and mix with dough, then scatter it broad-cast over the water as you would sow seed. The fish will seize it with great avidity, and will instantly become so intoxicated that they will turn belly up on top of the water by dozens, hundreds or thousands, as the case may be. All that you now have, to do is to have a boat or other convenience to gather them up, and as you gather, put them into a tub of clean water, and presently they will be as lively and healthy

as ever. This means of taking fish, and the manner of doing it, has heretofore been known to but few. The value of such knowledge admits of no question. This manner of taking fish does not injure the flesh in the least.

Best Bait for Trout Fishing.

The trout, with the exception of the salmon, is the most superb game-fish in the world. There are several species. In nearly all the pure cold-water streams of the Northern, Middle, and Eastern States the speckled trout abounds. The best bait, in early spring, is the angle worm, but in August and September the grasshopper is probably the most killing. Of the artificial flies the "red hackle" is usually preferred.

Pickarel Fishing.

This savage creature is considered the longest lived of all fresh water fish. He inhabits nearly all the lakes and inland waters of the Northern and Middle States. For still fishing a live minnow is excellent bait, and for trolling a small "shiner," or a chub should be used. In the winter, when the lakes and ponds are frozen, by making an opening in the ice very fine pickarel are frequently taken with live minnows. For this purpose the bait should be obtained in the summer or fall and kept alive in spring-water.

To Catch Birds.

Steep some wheat in high wines and put it where the birds will get it, and they will soon become so intoxicated that you can catch them with your hands.

Housekeepers' and Cooking Department.

Hints to Housekeepers.

Health is impaired, and even life lost sometimes, by using imperfect, unripe, musty or decaying articles of food. The same money's worth of a smaller amount of food, is more nutritious, more healthful, more invigorating than a much larger amount of what is of an inferior quality. Therefore get good food and keep it good until used. Remember that.

Fresh Meats should be kept in a cool place, but not freezing or in actual contact with ice.

Flour and Meal should be kept in a cool place with a space of an inch or more between the floor and the bottom of the barrel.

Sugars. Havana sugar is seldom clean; hence not so good as that from Brazil, Porto Rico, and Santa Cruz. Loaf, crushed and granulated sugars have more sweetness and go farther than brown.

Butter for winter use should be made in mid-autumn.

Lard that is hard and white and from hogs under a year old is best.

Cheese soft between the fingers is richest and best. Keep it tied in a bag hung in a cool, dry place. Wipe off the mould with a dry cloth.

Rice, large, clean, and fresh-looking is best.

Sago, small and white called "Pearl," is best.

Coffee and Tea should be kept in close canisters, and by themselves. Purchase the former green; roast and grind for each day's use.

Apples, Oranges and Lemons keep longest wrapped close in paper and kept in a cool, dry place. Thaw frozen apples in cold water.

Bread and Cake should be kept in a dry, cool place, in a wooden box, aired in the sun every day or two.

All strong-odored food should be kept by itself, where it cannot scent the house.

Bar Soap should be piled up with spaces between them in a dry cellar, having the air all around it to dry it for months before using; the dryer, the less waste.

Cranberries covered with water will keep for months in a cellar.

Potatoes spread over a dry floor will not sprout. If they do, cut off the sprouts often. If frozen, thaw them in hot water, and cook at once. By peeling off the skin after they are cooked, the most nutritious and healthful part is saved. The best mealy potatoes sink in strong salt water.

Corned Beef should be put in boiling water, and boiled steadily for several hours.

Hominy or Samp should steep in warm water all night, and boil all next day in an earthen jar surrounded with water.

Spices and Peppers should be ground fine, and kept in tin cans in a dry place. A good nutmeg *bleeds* at the puncture of a pin. Cayenne pepper is better for all purposes of health than black.

Beans, white, are the cheapest and most nutritious of all articles of food in this country.

Hot Drinks are best at meals; the less of any fluid the better. Anything cold arrests digestion on the instant.

It is hurtful, and is a wicked waste of food to eat without an appetite.

All meals should be cut up as fine as a pea, especially for children. The same amount of stomach power expended on such a small amount of food as to be digested perfectly, without its being felt to be a labor; namely: without any appreciable discomfort in any part of the body, gives more strength and vigor to the system, than upon a larger amount, which is felt to require any effort, giving nausea fullness, acidity, wind, etc.

Milk, however fresh, pure and rich, if drunk largely at each meal, say a glass or two, is generally hurtful to invalids and sedentary persons, as it tends to cause fever, constipation and biliousness.

Butter and *Lard* should not be kept in the same apartment with Kerosene, as all fats readily absorb and retain odors, and the fine aroma of butter may thus be seriously injured.

Pickle and Preserve Jars should always be washed in cold water, dried thoroughly, and kept in a dry place. If they are washed in hot water, it cracks their glazed surface, making them porous, and therefore unfit for use—since one of the great points in pickling and preserving is thoroughly to exclude the air.

Queen of Puddings.

Into one quart of sweet milk, put one pint of fine bread crumbs, butter the size of an egg, the well beaten yolks of five eggs; sweeten and flavor as for custard; mix the whole well together. While the above is baking beat the whites of the eggs to a stiff froth, and add a teacupful of powdered sugar; pour it over the hot pudding when cooked, return it to the oven and bake to a delicate brown. This is not only delicious, but light and digestible.

Mince Pie Without Meat.

Prepare the pie crust and apples the usual way, when seasoned and in the pie pans, fill the top of the apples with custard, prepared the same as for custard pie. Then put on the top crust and bake. It is a good imitation and preferable to mince pie.

Fine Flour Bread Rolls.

Mix the flour with sufficient cold water to form a batter about the same or a trifle stiffer than for fritters, and bake from twenty-five to thirty minutes in cast iron bread pans, commencing in a quick oven. The pans must be well heated before filling, and the oven must be *hot*; a quick heat to expand the air in the dough and form a crust at the same time to prevent its escape while the bread is rising, is absolutely indispensable. The hotter the oven, provided it does not burn the dough when the process of baking begins, the lighter will be the bread, and if it is

of the proper temperature, and the batter the right stiffness, the bread will be as light as a sponge. Owing to the difference in the absorbing properties of different brands of flour, no definite rule for the proportions of flour and water can be given, but the proper consistency of the batter can be easily ascertained by mixing that baked at the same time of different degrees of stiffness. Four cup fulls of water to five or six of flour is as near the right proportions as can be given.

NOTE.—There are several patterns of iron pans now being introduced, but the French Roll Pan, manufactured by Barstow & Co., Providence, R. I., is the best we have seen. Tin pans of the right size will answer the same purpose. They should be two inches square at the top, one and one-half inches at the bottom, and one inch deep, joined together by wire for convenience in handling, with six or twelve in a set.

Webster Cake.

Five cups of flour, three cups of sugar, one cup of butter, one cup of milk, two eggs, and a teaspoonful of saleratus. Fruit and spice to the taste, or without fruit. Bake it about half an hour.

Clay Cake.

Half a pound of butter beat very light, a pound of sugar, a pound of flour, half a pint of cream, half a nutmeg, a lemon, and five eggs. Bake half an hour.

Indian Cake.

Take one egg; half a pint of sour milk; a teaspoonful of soda; three tablespoonfuls of molasses; and indian meal to make it about thick enough to pour. We think it better by leaving out the molasses and adding a spoonful of cream. Try this, and you will have a cake fit for the Queen.

Beet Root Coffee.

A very good coffee can be made of beet root in the following manner;—Cut dry beet root into small pieces, then gradually heat it in a close pan over the fire for about fifteen minutes. Now introduce a little sweet, fresh butter, and bring it up to the

roasting heat. The butter prevents the evaporation of the sweetness and aroma of the beet root, and when fully roasted it is taken out, ground and used like coffee. A beverage made of it is cheap, and as good for the human system as coffee or chiccory.

Directions for Keeping Preserves.

Preserves should be kept carefully from the air, and in a very dry place. Unless they have a very small proportion of sugar a warm place does not hurt, but when not properly boiled—that is, long enough, but not quickly—heat makes them ferment, and damp causes them to grow mouldy. They should be looked at two or three times in the first two months, and if not likely to keep they must be gently boiled again. Apply the white of an egg with a suitable brush to a single thickness of white paper, with which cover the jars, overlapping the edges an inch or two. When dry the whole will become as tight as a drum. Jellies of all kinds should be sealed in the same manner. This plan is adopted by most of the French confectioners.

Breakfast Cake.

One quart of flour, 1 pint of milk, 3 eggs, 1 small cup of white sugar, 2 teaspoonfuls of cream tartar, put into the flour dry, 1 teaspoonful of soda, 1 of salt, a piece of butter the size of an egg. Bake in cups.

Imitation Apple Pie.

Six soda biscuits soaked in three cups of cold water, the grated rind and juice of three lemons, and sugar to your taste. This will make three pies.

Fruit Cake.

Take 2 1-2 cups dried apples soaked in warm water one-half hour, then put them into 2 cups of molasses and simmer them two hours. Take 3 eggs, 1 cup of sugar, 1 cup sweet milk, 1 cup of butter, 2 teaspoonfuls saleratus, 4 cups flour, add your fruit and spice to your taste.

How to Boil Potatoes and have them Mealy.

Have the potatoes of a size, do not put them into the pot until the water boils. When done pour off the water and remove

the cover until all the steam is gone; then scatter in half a tea-cupful of salt and cover the pot with a towel. By adopting this plan watery potatoes will be mealy.

Rhubarb Dumplings.

Peal the Rhubarb, cut it fine and make it into dumplings as you would any other fruit.

Soft Gingerbread.

To one cup of molasses, add one cup of butter, one cup of sugar, one cup of sour or butter-milk, one-half ounce of ginger, two pounds of flour, beat well together, mix soft; bake in deep tin pans.

Tomato Omelet.

Beat up 6 eggs; mix 2 tablespoonfuls of flour, with a little butter, and add some salt and pepper; peal and chop very fine tomatoes; stir all together and fry quickly.

Light Biscuit.

Take one pound of flour, a pint of butter-milk, half a tea-spoonful of saleratus. Rub a small piece of butter or lard into the flour; make it about the consistency of bread before baking.

Boil Your Molasses.

When your molasses is used in cooking, it is a very great improvement to boil and skim it before you use it. It takes out the unpleasant raw taste and makes it more like sugar.

How to Preserve Apples.

Weigh equal quantities of good brown sugar and of apples; peel, core, and mince them small. Boil the sugar, allowing to every three pounds a pint of water; skim it well and boil it pretty thick; then add the apples, the grated peel of one or two lemons, and two or three pieces of white ginger if you have it; boil till the apples fall and look clear and yellow. This will keep for years.

Togus Bread.

Take four cups Indian meal, one cup of flour, two cups of sweet milk, one cup of sour milk, one-half cup of molasses, two

teaspoonfuls saleratus and a little salt. Steam three hours and bake fifteen minutes.

Drying Rhubarb.

Rhubarb dries very well, and when well prepared will keep good for an indefinite time. The stalks should be broken off while they are crisp and tender, and cut into pieces about two inches long. These pieces should then be strung on a thin twine and hung up to dry. Rhubarb shrinks very much in drying, more so than any other fruit, and when dry it resembles pieces of soft wood. When wanted for use, it should be soaked in water over night and the next day simmered over a slow fire. None of its properties appear to be lost in drying, and it is equally as good in winter as any dried fruit.

Varieties.

Two eggs beaten light, one teaspoonful salt; the eggs thickened with flour to roll as thin as a wafer; cut in strips one inch wide and four inches long, wind it round your finger, and fry as you do doughnuts.

Election Cake.

Eight lbs. flour, 4 1-2 lbs. sugar, 2 lbs. butter, 2 lbs. lard, 2 qts. milk, 1 pt. yeast, 6 eggs, 1 oz. mace, 2 ozs. nutmegs, 4 lbs. raisins, 1 lb. citron, 1 gill brandy, 1 gill wine. The shortening well mixed with the sugar. Then take part and rub with the flour; then add the milk quite warm, then the eggs and yeast beat half an hour. When light stir in the wine and brandy, add spices with the remainder of the shortening, which must be beat half an hour. When light add the fruit.

Substitute for Cream.

Beat up the whole of a fresh egg and pour boiling tea over it; it is difficult to distinguish it from rich cream.

Ham Toast.

Mince very finely the lean of a slice or two of boiled ham; beat the yolks of two eggs and mix them with the ham, adding as much cream or stock as will make it soft; keep it long enough on the fire to warm it through—it may be allowed almost to boil,

but should be stirred all the time. Have ready some buttered toast, cut in round pieces, and lay the ham neatly on each piece.

Corn Oysters.

Take 6 ears of boiled corn, 4 eggs, 2 tablespoonfuls of flour. Cut the corn off the cob, season it with pepper and salt, mix it with the yolks of the eggs beaten thoroughly, and add the flour. Whisk the whites to a stiff froth, and stir them in; put a tablespoonful at a time in a pan of hot lard or butter and fry until they are a light brown color on both sides.

Cottage Pudding.

Take 3 tablespoonfuls of melted butter, with 1 cup of white sugar, 2 eggs beaten light, 1 pt. flour, 2 teaspoonfuls cream tartar sifted with the flour, and 1 teacup of milk with 2 teaspoonfuls of soda dissolved in it. This pudding may be either baked or boiled. Serve with wine sauce.

Balloons.

One pint of milk, 3 eggs, 1 pint of flour. Beat the eggs light, and mix with the milk, and stir into the flour gradually. Beat it well with one saltspoonful of salt; then butter small cups, fill them half full of the mixture and bake in a quick oven. When done turn them out of the cups, place them on a dish and send to the table hot. Eat with wine sauce or nun's butter.

To Make a Rich Plum Cake.

Take 1 lb. fresh butter, 1 lb. sugar, 1 1-2 lbs. flour, 2 lbs. currants, a glass of brandy, 1 lb. sweetmeats, 2 ozs. sweet almonds, 10 eggs, 1-4 oz. allspice, 1-4 oz. cinnamon. Melt the butter to a cream and put in the sugar; stir it till quite light, adding the allspice and pounded cinnamon; in a quarter of an hour take the yolks of the eggs, and work them in, two or three at a time; and the whites of the same must by this time be beaten in a strong snow quite ready to work in, as the paste must not stand to chill the butter, or it will be heavy; work in the whites gradually; then add the orange-peel, lemon, and citron, cut in fine strips, and the currants, which must be mixed in well with the sweet almonds. Then add the sifted flour and glass of brandy.

Bake this cake in a tin hoop in a hot oven for three hours, and put sheets of paper under it to keep it from burning.

Wedding Cake.

Three lbs. flour, 3 lbs. butter, 3 lbs. sugar, 2 doz. eggs, 3 lbs. raisins, 6 lbs. currants, 1 lb. citron, 1 oz. mace, 1 oz. cinnamon, 1 oz. nutmegs, 1-2 an oz. cloves, 1-2 pt. brandy. Beat the butter with your hand to cream, then beat the sugar into the butter, add the froth of the yolks of the eggs after being well beaten, then the froth of the whites; mix fruit, spice, and flour together; then add them in with beating. Five or six hour's baking will answer for a large loaf.

Black Cake that will Keep for a Year.

One lb. sugar, the same of butter and flour, 10 eggs; beat them well together, and when light add 2 wineglasses of brandy, nutmeg, mace, and cloves, 2 lbs. raisins, and the same quantity of currants. It will take some hours to bake. A good deal of spice is necessary.

Cream Pie.

Mix 1 egg beaten, 2 tablespoonfuls corn starch, (flour will answer), 2 tablespoonfuls of sugar, a little salt, 1 teaspoonful extract lemon, 1 pt. milk. Bake the two crusts separately; boil the custard, and when cold lay it on one crust and cover with the other.

Miscellaneous Department.

Table for Foretelling the Weather.

THROUGH ALL THE LUNATIONS OF EACH YEAR.

This Table and the accompanying remarks, are the result of many years' actual observation; the whole being constructed on a due consideration of the attraction of the Sun and Moon, in their several positions respecting the Earth, and will, by simple inspection, show the observer what kind of weather will most probably follow the entrance of the Moon into any of its quarters, and that so near the truth as to be seldom found to fail.

	IN SUMMER.		IN WINTER.	
If the new moon, the first quarter, and the full moon or the last quarter happens :				
Between midnight and 2 in the morning, }	Fair.		Hard Frost, unless the wind be south or west.	
—2 and 4 “ }	Cold, frequent showers.		Snow and stormy.	
—4 and 6 “ }	Rain.		Rain.	
—6 and 8 “ }	Wind and rain.		Stormy.	
—8 and 10 “ }	Changeable.		Cold rain if wind west.	
—10 and 12 “ }	Frequent showers.		Snow, if east.	
At 12 M. and 2 P. M.	Very rainy.		Cold, and high wind.	
Between 2 and 4 P. M.	Changeable.		Snow or rain.	
— 4 and 6 P. M.	Fair.		Fair and mild.	
— 6 and 8 “ }	Fair, if Wind N. W.		Fair.	
— 8 and 10 “ }	Rainy if S. or S. W.		Fair and frosty if wind north or north-east.	
—10 and midnight }	Ditto		R'n or snow, if S. or S. W.	
	Fair.		Ditto.	
			Fair and frosty.	

OBSERVATIONS.—The nearer the time of the Moon's change to noon or midnight, the more nearly will the result accord with the prediction.

It is also said that less dependence is to be placed on the Table in winter than in summer.

How to Tan Pelts so as to Leave the Fur or Hair On.

Dissolve 1 qt. common salt in 2 gals. warm water, then add 1-2 lb. sulphuric acid and stir. Put the skins in warm water and let them remain until soft and pliable, then take them from the water, lay them, fur side down, on a board and scrape the flesh side until the fat and flesh is removed and the pelt left well softened, then put the pelts into the above preparation for twenty-four hours, stirring well every hour for six hours, then the skins are tanned and must be washed and cleansed in a solution made from 1-2 lb. sal soda to 2 gals. warm water, then hang up to dry, working and rubbing them so as to make them soft. If the fur should be greasy after drying, take some sand, heat it hot and rub into the fur and they will be well cleansed.

To Cure In-grown Toe-nails.

Paring the nails too closely is the prolific cause of most of the trouble with them. If the corners are cut down too much the flesh grows over them, producing soreness. Always cut the nails a little notching, leaving the corners projecting above the flesh, which they are designed naturally to protect. If the nail inflames at the corners don't pair it off, but raise it with a bit of cotton, scrape it very thin on the top, protect it from pressure, and let it grow out over the flesh, when the inflammation will cease, after which it will cause no more trouble.

Cure for Chapped Hands.

Chapped hands can be effectually cured in a few days by rubbing them with either of the following articles, immediately after each washing: glicerine, honey, or sperm oil.

To Start Rusty Nuts.

A little carbon oil (kerosine,) dropped on, will penetrate the threads, and the nut can be immediately turned.

To Procure Ice.

Nearly fill a gallon stone jug with hot spring-water (leaving room for about a pint,) and put in two ounces refined nitre; the jug must then be stopped very close, and let down into a deep well. After three or four hours it will be completely frozen, but

the jug must be broken to procure the ice. If the jug is moved up and down, so as to be sometimes out of water and sometimes in, the consequent evaporation will hasten the process.

To Clean Canary Birds.

These pretty little things are, like meaner objects, often covered with vermin, and may be effectually relieved of them by placing a clean white cloth over their cage at night. In the morning it will be covered with small red spots, so small as hardly to be seen, except by the aid of a glass; these are the vermin, a source of great annoyance to the birds.

How to Drive Nails into Hard-wood Without Bending.

If nails are dipped in sweet oil, or any other kind of oil, they can be driven into any kind of hard wood without either bending or breaking.

To Stop Blood.

Soot applied to a fresh cut or wound, will stop the blood and abate the pain at the same time.

To Make Castor Oil Palatable.

Boil castor oil with an equal quantity of milk, sweeten it with a little sugar, stir it well, and let it cool.

Bait for Rat Traps.

Mix a paste of corn meal with raw eggs, and the rats will all get in if there is room.

To Drive Rats and Mice from Your Premises.

Buy 1 lb. chloride of lime and scatter it dry into every rat and mouse hole and place that they may visit, in the cellar and other parts of the house, in and under the wall, and they will soon leave you. Don't put it on or near any article of family provisions.

Important Remedy for Diarrhœa.

A great deal is said about blackberry wine, brandy, etc., for looseness of the bowels, and no doubt some of the spiced and other preparations of blackberries are useful as mild astringents. But the chief medicinal virtues of the blackberry plant exists

not in the fruit, *but in the root*, and fortunately the root is to be found almost anywhere, and at all seasons, and it is easily preserved dry. Dig, say 1-2 lb. of the small roots, with the bark only of the larger ones; wash clean; put in a tin or glazed ware dish, 1 qt. of water. Steep and boil until there is a pint of fluid left. Strain this off into a bottle and it is ready for use. It will keep any length of time by adding a gill or so of alcohol, or of strong brandy or whiskey to prevent fermentation. A table-spoonful three times a day is a dose for a grown person. Even the "army diarrhœa," which is "chronic from the commencement," yields to this with proper precautions as to food. We speak strongly on this subject, and hope to call the attention of physicians, as well as others, to this very important remedy.

To Take Ink Out of Linen.

Dip the spotted parts in pure melted tallow; then wash out the tallow, and the ink will come out with it. This is said to be unfailing.

Sharpening Edge Tools.

The following is translated from a German scientific journal: "It has long been known that the simplest method of sharpening a razor is to put it in water to which has been added one-twentieth of its weight of muriatic or sulphuric acid, then lightly wipe it off, and, after a few hours, set it on a hone. The acid here supplies the place of the whetstone, by corroding the whole surface uniformly, so that nothing further than a good polish is necessary. The process never injures good blades, while badly hardened ones are frequently improved by it, although the cause of such improvement remains unexplained."

Milk Punch.

Take two spoonfuls of brandy, a little sugar, and half a tumbler of hot water. Fill it up with new milk, and grate in a little nutmeg.

Method for Securing Woolens, Furs, &c., from Moths.

Carefully shake and brush woolens, furs, &c., early in the spring, so as to be certain that no eggs are in them; then sew them up in cotton or linen wrappers, putting a piece of camphor

gum, tied up in a bit of muslin, into each bundle, or into the chests and closets where the articles are to lie. No moth will approach while the smell of the camphor continues. When the gum has evaporated it must be renewed.

Iron Cement for Mending Stoves, &c.

Common wood ashes and salt made into a paste, with a little water. With this mixture, an aperture through which the fire or smoke penetrates may be closed in a moment. Its effect is equally certain whether the stove be hot or cold.

Apple Water.

Roast very well two or three apples, put them into a pitcher, turn on some boiling water, and add a little sugar.

A Strengthening Drink.

Beat the yolk of a fresh egg with a little sugar, add a very little brandy, beat the whites to a strong froth, and stir it into the yolk, fill it up with milk and grate in a little nutmeg.

How to Tell Good Eggs.

If you desire to be certain if your eggs are good and fresh, put them in water; if the butts turn up they are not fresh. This is an infallible rule to distinguish a good egg from a bad one, and should always be resorted to before boiling eggs for the table.

To Restore a Faded Carpet.

Dip the carpet in strong salt and water. Blue factory cotton or silk handkerchiefs will not fade, if dipped in salt water while they are new.

Cement for Broken Glass or Crockery.

Take the white of an egg, and very fine quick lime.

To Prevent the Formation of Crust in Tea Kettles.

Keep an oyster shell in your tea kettle, and it will prevent the formation of a crust on the inside of it, by attracting the stony particles to itself.

Beautiful Varnish for Paintings and Pictures.

Honey, 1 pint, the whites of two dozen fresh hen's eggs, 1 oz.

of good clean isinglass, 20 grains of hydrate of potassium, 1-2 oz. of chloride of sodium, mix together over a gentle heat of 80 or 90 degrees Fah.; be careful not to let the mixture remain long enough to coagulate the albumen of the eggs, stir the mixture thoroughly, then bottle. It is to be applied as follows:—One tablespoonful of the varnish added to half a tablespoonful of good oil of turpentine, then spread on the picture as soon as mixed.

How to get rid of Water Bugs and Cockroaches.

Take powdered borax and sprinkle in the cracks and crevices affording shelter to these insects, and in three or four days the house will be entirely cleared of them.

Durable White Wash.

Throw some salt into the water you mix your lime with, it will prevent it from cracking.

Kerosene Lamp Wicks.

At the present price of lamp wicks, people can make a better wick than they can buy by taking cotton flannel, of which all have pieces, and folding it up three thicknesses, just wide enough to go into the tube, and catching the edge with coarse stitches.

A Sure Cure for a Felon.

Take a pint of common soft soap and stir in air-slacked lime till it is of the consistency of glazier's putty. Make a leather thimble, fill it with this composition, and insert the finger therein, and a cure is certain.

Varnish for Iron Work.

Dissolve, in about two pounds of tar oil, half a pound of asphaltum, and a like quantity of pounded rosin, mix hot in an iron kettle, care being taken to prevent any contact with the flame. When cold the varnish is ready for use.

How to Make a Truthful Barometer.

Take a clean glass bottle and put in it a small quantity of finely pulverized alum, then fill up the bottle with alcohol. The alum will be perfectly dissolved by the alcohol, and in clear

weather the liquid will be as transparent as the purest water.— On the approach of rain or cloudy weather the alum will be visible in a flaky spiral cloud in the centre of the fluid reaching from the bottom to the surface. Thus a cheap, simple and beautiful barometer is placed within the reach of all who wish to possess one. For simplicity of construction this is altogether superior to the frog barometer in general use in Germany.

Transparent Cement for Glass.

Dissolve one part of India-rubber in 64 of chloroform, then add gum mastic in powder 16 to 24 parts, and digest for two days with frequent shaking. Apply with a camel's hair brush.

Glue, How to Strengthen, and Resist the Action of Water.

Powdered chalk added to common Glue strengthens it. A Glue which will resist the action of water is made by boiling 1 pound of Glue in 2 quarts of skimmed milk.

Anti-Attraction, and Axle Greese.

One part fine black lead, ground perfectly smooth, with four parts lard.

Cements for Mending Earthen and Glass Ware.

1. Heat the article to be mended, a little above boiling water heat, then apply a thin coating of gum shellac, on both surfaces of the broken vessel, and when cold it will be as strong as it was originally.

2. Dissolve gum shellac in alcohol, apply the solution, and bind the parts firmly together until the cement is perfectly dry.

Cements to Render Cisterns, Casks, &c., Water Tight.

An excellent cement for resisting moisture is made by incorporating thoroughly eight parts of melted glue, of the consistence used by carpenters, with four parts of linseed oil, boiled into varnish with litharge. This cement hardens in about forty-eight hours, and renders the joints of wooden cisterns and casks air and water tight. A compound of glue with one-fourth its weight of Venice turpentine, made as above, serves to cement glass, metal and wood, to one another. Fresh-made cheese curd,

and old skim-milk cheese, boiled in water to a slimy consistence, dissolved in a solution of bicarbonate of potash, are said to form a good cement for glass and porcelain. The gluten of wheat, well prepared, is also a good cement. White of eggs, with flour and water well mixed, and smeared over linen cloth, forms a ready lute for steam joints in small apparatus.

Cement for Bottle Corks.

The bituminous or black cement for bottle corks consists of pitch hardened by the addition of rosin and brick-dust.

A Cheap and Efficient Rat Trap.

A good trap may be made by filling a smooth kettle to within six inches of the top with water and covering with chaff and indian meal.

To Stop Offensive Effluvia.

If you place fine charcoal over any decaying substance, animal or vegetable, all offensive effluvia will be arrested.

To Make Hens Lay.

If a teaspoonful of cayenne pepper is given to a dozen hens with their food every other day, winter and summer, the quantity of eggs they will produce will be nearly double. So say those who have tried it.

How to Ascertain the Length of Days and Nights.

To ascertain the length of a day or night anytime of the year, double the time of the sun's rising, which gives the length of the night, and double the time of setting, which gives the length of the day. This is a very simple and correct way of "doing the thing," which but very few people are aware of.

Why the Hair Turns Grey.

The cause of hair turning grey is the want of iron and sulphur in the system.

How to Set Smoothing Planes.

It is frequently found difficult to adjust the 'cap' and 'iron' of the smoothing plane, so that both shall retain the desired position. When the plane iron is struck to start it forward, the

'cap' does not move forward with it, but a slight blow upon the *forward* end of the plane will start both forward together, thus bringing down both irons in the proper manner upon the work.

To Remove Stains.

To remove acid stains from linen or cotton goods moisten the cloth with water and hold a lighted match under the stain. The sulphurous gas from the match will remove the stain.

The Best Way to be Rid of Ants.

A few red cedar shavings placed on a pantry shelf will prevent the depredations of ants, as they always avoid red cedar.

How to Banish and prevent Mosquitoes from Biting.

Dilute a little of the oil of thyme with sweet oil, and dip pieces of paper in it. Hang it in your room, or rub a little on the hands and face when going to bed.

To Make Corn Yield More.

Corn soaked in Tar-Water and then rolled in plaster will yield more, be of better color, and ripen sooner, and will not be disturbed by birds or worms.

How to Preserve Plants from Frost.

Before the plant has been exposed to the sun or thawed, after a night's frost, sprinkle it well with spring water in which sal-ammoniac or common salt has been infused.

Ink Stains—How Removed.

Housewives and all others who are horrified at the sight of ink stains will like to get hold of a recipe for removing them:—The moment the ink is spilled, take a little milk and saturate the stain, soak it up with a rag, and apply a little more milk, rubbing it in well and in a few minutes the ink will be completely removed.

To Make Washing Easy.

Take one-half pound hard soap, cut fine and dissolved, one-half pound soda; dissolve each by itself, and when so done put them together and boil, adding one teacupful of strained lime-water. Put this in when boiling the clothes; boil them twenty

minutes. This will serve several boilers-full. The clothes must be previously soaked, and soap rubbed on the stains. You can wash the finest material with this, and colored clothes boiled in this will not fade.

How to Take Incrustation off the Teeth.

Never use charcoal for it wears off the enamel; as the incrustation is an alkali use a weak acid—vinegar and water, or lemon juice and water, and use a stiff tooth-brush.

To Preserve Eggs.

Apply with a brush a solution of gum arabic to the shells, or immerse the eggs therein; let them dry, and afterwards pack them in dry charcoal dust. This prevents their being affected by any alteration of temperature.

Medical Use of Ice.

Ice applied to any part of the body will produce insensibility to pain while it is applied. This fact is being made use of to perform surgical and dental operations.

To Renovate Manuscripts.

Take a hair pencil and wash the part which has been effaced with a solution of prussiate of potash in water, and the writing will again appear if the paper has not been destroyed.

To Raise the Surface of Velvet.

Warm a flat-iron moderately, cover it with a wet-cloth, and hold it under the velvet; the vapor arising from the heated cloth will raise the pile of the velvet with the assistance of a rush-whisk.

To Destroy Warts.

Dissolve as much common washing soda as the water will take up. Wash the warts with this for a minute or two and let them dry without wiping. Keep the water in a bottle and repeat the washing often and it will take away the largest warts.

A Cat Hint.

When a cat is seen to catch a chicken, tie it round her neck, and make her wear it for two or three days. Fasten it securely,

for she will make incredible efforts to get rid of it. Be firm for that time, and the cat is cured—she will never again desire to touch a chicken or bird. Try it.

To Draw a Rusted Nail or Spike.

First drive it in a little which breaks the hold, and then it may be drawn out much easier.

Varnish for Wood Work.

Powdered gum sandarach eight parts, gum mastic two parts, seed-lac eight parts, and digest in a warm place for some days with alcohol twenty-four parts, and finally, dilute with sufficient alcohol to the required consistence.

To Make Glass Paper.

Take a quantity of broken glass (that with a greenish hue is the best), and pound it in an iron mortar. Then take several sheets of paper, and cover them evenly with a thin coat of glue, and holding them to the fire, or placing them upon a hot piece of wood or plate of iron, sift the pounded glass over them. Let the several sheets remain till the glue is set, and shake off the superfluous powder, which will do again. Then hang up the papers to dry and harden. Paper made in this manner is much superior to that generally purchased at the shops, which chiefly consists of fine sand. To obtain different degrees of fineness, sieves of different degrees of fineness must be used. Use thick paper.

To Make Sand Paper.

Having prepared the paper as already described for glass paper, take any quantity of powdered pumice-stone, and sift it over the paper through a sieve of moderate fineness. When the surface has hardened, repeat the process till a tolerably thick coat has been formed upon the paper, which, when dry, will be fit for use.

Cutting Glass.

To cut bottles, shades, or other glass vessels neatly, heat a rod of iron to redness, and having filled your vessel the exact height you wish it to be cut, with oil of any kind, you proceed very gradually to dip the red hot iron into the oil, which, heating

all along the surface, causes the glass suddenly to chip and crack round, when you can lift off the upper portion, close to the surface of the oil.

An Easy Method of Computing Interest at Six per Cent.

Multiply any given number of dollars by the number of days of interest desired, separate the right hand figure, and divide by six; the result is the true interest in cents of such sum for such number of days at six per cent.

To Prevent Rust,

A composition may be made for this purpose, consisting of fat, oil, and varnish, mixed with four-fifths of highly rectified spirits of turpentine. If the metal be covered with this varnish, put on with a sponge, it will never become rusty. It is very useful for copper also, and will likewise preserve philosophical instruments, and prevent their being tarnished from contact with water.

Simple Mode of Purifying Water.

A tablespoonful of pulverized alum sprinkled into a hogshead of water (the water being stirred at the same time) will, after a few hours, by precipitating to the bottom the impure particles, so purify it that it will be found to possess nearly all the freshness and clearness of the finest spring-water. A pailful, containing four gallons, may be purified by a single teaspoonful of the alum.

To Clean and Restore the Elasticity of Cane Chair Bottoms, Couches, &c.

Turn up the chair bottom, &c., and with hot water and a sponge wash the cane work well, so that it may be well soaked; should it be dirty you must add soap; let it dry in the air, and you will find it as tight and firm as when new, provided the cane is not broken.

Gum Mucilage for Sticking Envelopes, &c.

Mix in equal quantities, gum-arabic and water, in a phial; place it near a stove, shaking it occasionally, until it dissolves. Add a little alcohol or oil of cloves to prevent its souring.

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